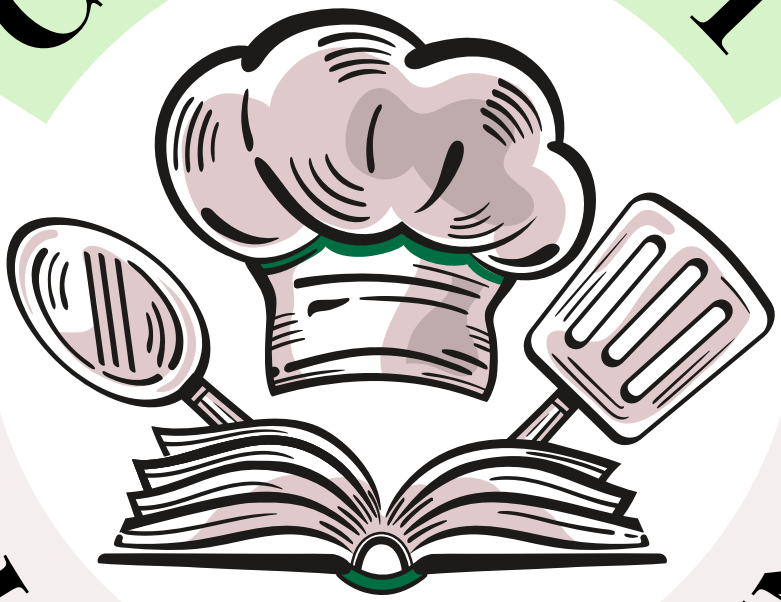
CHECK OUT WHAT'S COOKING!



A COLLECTION OF RECIPES
BY BOSTON PUBLIC LIBRARY STAFF

SUMMER 2023

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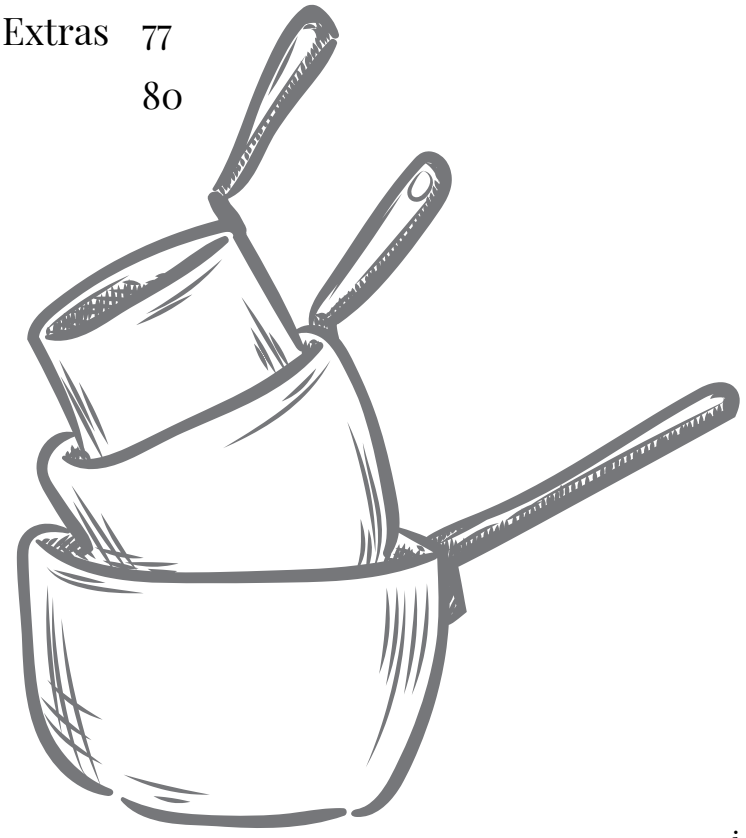


MEASUREMENTS KEY

ABBREVIATION	MEASUREMENT
Tbsp	Tablespoon
tsp	Teaspoon
c.	Cup
oz.	Ounce
fl. oz.	Fluid ounce
lb.	Pound
g	Gram

DIETARY KEY

SYMBOL	MEANING
	Gluten free
	Dairy free
	Nut free
	Vegan
	Vegetarian

Introduction

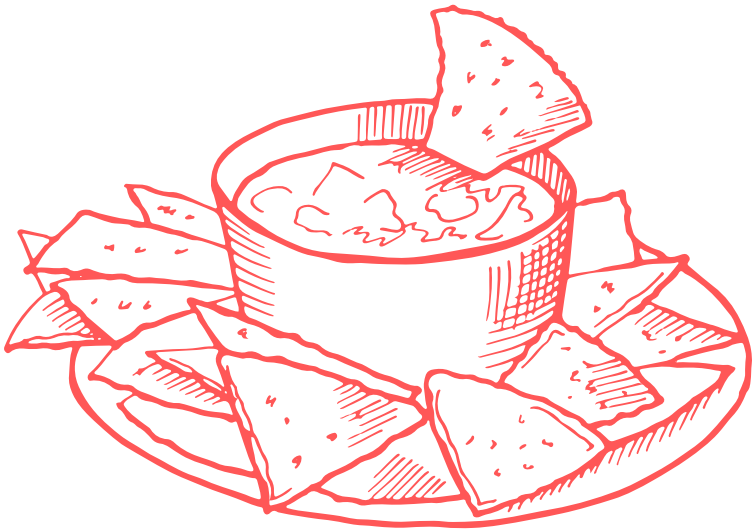
Amber, Research Services Team Leader

Each year the Boston Public Library staff hold a Winter tradition called the Cookie Crawl where staff share food and fun. Part of the inspiration for the BPL staff community cookbook came from the communal experience of sharing food (both sweet and savory) and getting to know colleagues. Both in 2020 and 2021 we could not host the cookie crawl due to pandemic restrictions. I missed the tangible experience of greeting my colleagues, sharing conversation, and a bite to eat.

So, in the Fall of 2021 I suggested a recipe share in the “Fun” channel, and it gained traction—the idea of a cookbook was floated, and I volunteered myself. How hard could it be to make a cookbook? Very hard as it turns out. After fits and starts, the BPL Cookbook Committee has assembled over 70 recipes from current and former staff and prepared the beautiful book you see today.

Community cookbooks represent the appreciation and joy each member has for their community. My hope is that you find a recipe that speaks to you, and you’ll relish it.

Dips and Snacks



Fiesta Ranch Dip

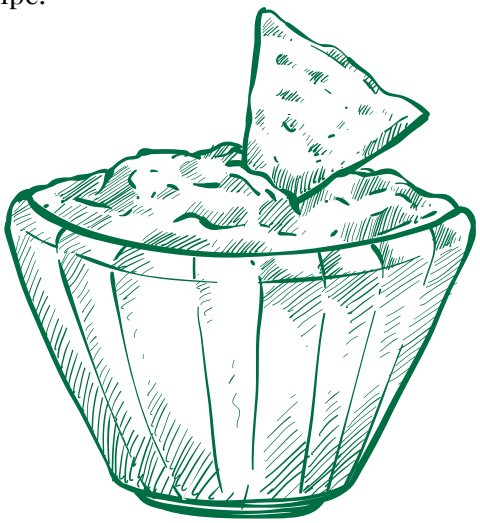
Patricia, Youth Programs Librarian

Patricia says: A little spicy, cheesy, and with loads of texture, this dip always is a crowd favorite when I bring it to parties. My family is big on appetizers, and this dip is one we serve at every single party. It's super easy to throw together the night before, and is ready to eat straight out of the fridge!

DIRECTIONS

1. Combine both ranch packets, sour cream, shredded cheese, and bacon in a bowl and mix well.
2. Cover and refrigerate overnight.
3. Serve chilled with Fritos and Tostitos.

Note: It makes a lot of dip. Patricia usually halves the recipe!



Note: If you feel the dip is a little too salty, add more sour cream or plain yogurt to adjust it to your taste after it has had time to sit. You can also omit the bacon completely, or use less, if you prefer.

INGREDIENTS

- 1 packet of Hidden Valley Ranch Original Seasoning Mix
- 1 packet of Hidden Valley Fiesta Ranch Season Mix or Taco Seasoning
- 2 (16 oz.) containers of sour cream
- 4 cups shredded cheddar cheese
- 1 bottle of real bacon bits--or fresh homemade crumbled bacon if you're fancy!
- Fritos and Tostitos

Patricia says: Yes, you should have both. Trust me on this.

Chiltepín Salsa

Stephanie, Nutritional Literacy Coordinator

Stephanie says: This recipe was born out of love for the Red Salsa made in Tucson, AZ at the Anita Street Bakery. Fifteen years ago, I spent days figuring out the ingredients and measurements and came up with a recipe that many enjoy. I hope you do too. Thank you, Anita Street Bakery!

DIRECTIONS

1. Set aside the scallion and half of the cilantro.
2. Place the rest of the ingredients in a blender. Blend well.
3. Pour into a bowl and add 1 scallion chopped, and the remaining cilantro chopped well.
4. Enjoy the salsa with chips, tortillas, tacos, huevos rancheros, skirt steak etc.

Note: This is a simple salsa recipe where the chili choice makes all the difference! Here we are using the chiltepín, (can find online) a tiny chili grown in the Sonoran desert, which has a delightful flavor and oddly, the warmest heat I have ever tasted.

INGREDIENTS

- 1 can (14.5 oz) organic diced tomatoes. I use Muir Glen
- 1 garlic clove, medium-sized
- 12-24 chiltepíns depending on your heat preference. I add 18, which gives an ample amount of heat.
- 1 Tbsp white vinegar
- 1 scallion, chopped including the green part
- Cilantro, a generous handful, set aside half for later.
- 1 ¼ tsp salt
- 1/3 cup water

SUPPLIES

Blender

Did you know? Chiltepín peppers are small, red, and round. They can easily be mistaken for berries.

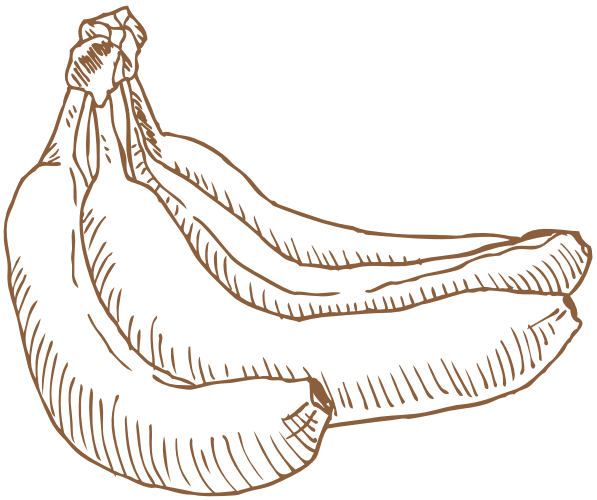
Bananacue

Merlie, Special Library Assistant

Merlie says: This is very easy to make. Bananacue is a term used to call fried skewered plantains cooked with white or brown sugar. This is a staple in the Philippines, and is mostly consumed as a mid-afternoon snack (merienda).

DIRECTIONS

1. Remove the plantain skins and cut it in half length-wise.
2. Roll the plantain in a plate of sugar. Make sure it's fully coated!
3. Heat enough oil in a skillet to cover the plantains.
4. Fry the plantains until the sugar has melted.
5. Stick a skewer at one end of the plantain and strain excess oil.



INGREDIENTS

Ripe plantain bananas
White or brown sugar
Skillet of oil, for frying

SUPPLIES

Skewers

Prosciutto-wrapped Figs with Rosemary

Mary, Conservation Officer

Mary says: I love making this recipe every fall when figs are abundantly available. The recipe is simple, yet elegant and utterly delicious. It is also very adaptable and can be easily modified depending on what you have on hand: add different combinations of herbs or place a little goat cheese on the fig before wrapping with the prosciutto if you have some. If figs aren't in season, you can swap in cubes of roasted butternut squash.

DIRECTIONS

1. Preheat oven to 400°F and grease or line a baking sheet with parchment paper.
2. Wash and dry figs, then cut each fig in half lengthwise.
3. Slice prosciutto into two to three strips lengthwise so that you have 24 slices. Wrap each fig half with a strip of prosciutto and space evenly on the baking sheet.
4. Sprinkle a pinch of rosemary on top of each, then top with flaky sea salt and freshly ground black pepper to taste. Drizzle the figs with olive oil.
5. Bake until the prosciutto is crispy and the figs are cooked, approximately 10-15 minutes.

Note: This recipe could also be done under the broiler if you're in a hurry, but the figs won't get as jammy.

INGREDIENTS

12 fresh figs
8-12 slices of prosciutto
1 tsp minced fresh rosemary or thyme
1 Tbsp extra virgin olive oil
Flaky sea salt
Freshly ground black pepper to taste

Taco Dip

Denice, Interlibrary Loan Librarian

Denice says: I was given this recipe back in the late '80s by a BPL co-worker and it became what I would bring to staff parties, baby showers and church potlucks. No cooking involved.

DIRECTIONS

1. Combine taco seasoning, sour cream and cream cheese until completely merged and smooth then put in bottom of 9-inch pan.
2. Add vegetable layer (tomatoes, lettuce, onions/scallions, olives, pepper).
3. Add taco sauce.
4. Grated Colby cheese is the top layer.
5. Chill until served.
6. Provide or have someone provide very strong chips to eat with this.

INGREDIENTS

1 (8 oz.) tub sour cream
1 (8 oz.) jar taco sauce
1 package taco seasoning
1 (8 oz.) block of Colby cheese, grated
Lettuce*
Tomato*
Green pepper*
Olives (green or black) *
Onion or scallions*

*Have enough vegetables that when chopped they fill a layer of a 9-inch pan.

Turon

Merlie, Special Library Assistant

Merlie says: Turon is a type of Filipino snack. It is also called deep-friend banana rolls or banana lumpia. It's a typical Filipino meryenda (snack).

DIRECTIONS

1. Remove the plantain skin, cut it in half length-wise, then cut each half into four pieces.
2. Roll each piece in a plate of sugar, coating it fully.
3. Wrap each piece in a spring roll wrapper. Use a small dot of the cornstarch paste to seal the wrapper if so desired.
4. Heat a pot of oil and deep fry the wrapped plantains until brown and crisp.

INGREDIENTS

Ripe plantain bananas*
Brown sugar
Spring roll wrappers
Pot of oil for deep frying
Cornstarch paste (optional)**

*Ripe plantains appear mostly black or dark brown with a little bit of yellow.

**To make cornstarch paste, stir together 1 Tbsp cornstarch and 1 Tbsp water with a fork. add more water to thin out the mixture or more cornstarch to thicken it.

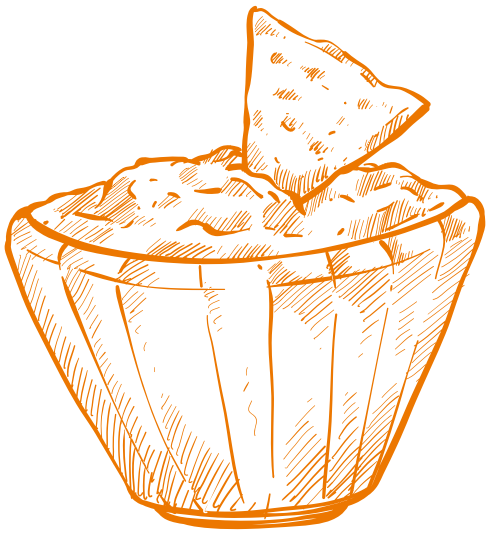
Black Bean & Feta Salsa

Claire, Rare Books and Manuscripts Librarian

Claire says: This recipe is bright, tangy, and easy to make! It's also a great vegetarian appetizer to bring to a party or to pack for a quick lunch. I often double or triple the recipe because I can eat half of the batch in one sitting...

DIRECTIONS

1. In a large bowl, whisk the vinegar, oil, sugar, and garlic powder together.
2. Add the remaining ingredients (drained beans and corn, feta, green onions) to the bowl and mix well with a spoon.
3. Cover and refrigerate for at least 4 hours; this recipe can be made a day in advance.
4. Remove from the fridge when ready to eat. You can serve the salsa with chips or crackers or eat it like a salad. Store leftovers in the fridge for up to 4 days - after that, they will become too soggy.



INGREDIENTS

¼ cup apple cider vinegar

2 Tbsp vegetable or canola oil

2 Tbsp sugar (more or less to taste)

1-2 tsp garlic powder (to taste)

1 (15 oz.) can of black beans, rinsed and drained

1 (11 oz.) can of white shoepeg corn, drained*

8 oz. crumbled feta (or vegan feta)

2-3 green onions, chopped (use both the white and green parts)

Salt and pepper to taste

*Claire says:
If you can't find shoepeg corn, whole kernel white corn also works; it usually comes in a larger can.

Jordan's Favorite Granola

Jordan, Reader Services Specialist

Jordan says: I love this and eat it every day for breakfast. It's a great start to my day and I can't imagine going without it.

DIRECTIONS

1. Preheat the oven to 350°F.
2. Add the nuts and oats to a mixing bowl.
3. Melt the butter in a saucepan or small pot.
4. Add the honey and a heavy splash of vanilla to the butter and whisk together.
5. Pour the liquid mixture over the nuts and oats and mix well until everything is coated.
6. Dump the contents of the bowl into a 9" x 13" baking dish and put it in the oven for 30 minutes.
7. Take it out of the oven and stir so that the browned edge are mixed in.
8. Place it back in the oven for 15 minutes.
9. If you want your granola crispy, stir it and bake for another 15 minutes. If you prefer it chewy, stop baking here.
10. You may find you need to place the granola on a nonstick surface to let it cool so that it doesn't stick in clumps to the initial baking dish.
11. Once the granola has cooled, sprinkle the dried cranberries on top, separating out those that stick together.
12. Put them in a sealed container or large Ziplock bag. It will keep for a month, though Jordan runs out every two weeks!

INGREDIENTS

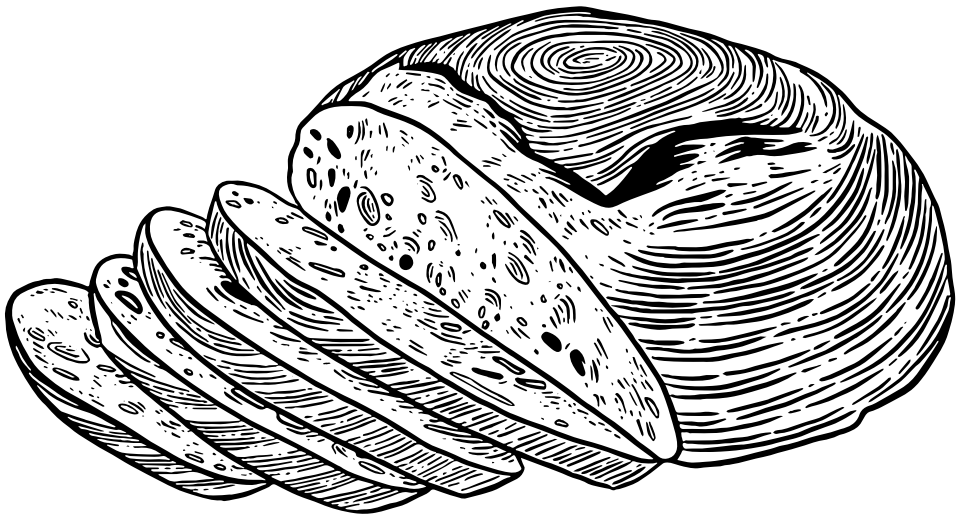
16 oz. sliced almonds*
16 oz. chopped walnuts*
8 oz. dried cranberries
4 cups old fashioned rolled oats
1 ½ sticks of butter
¾ cup honey
Heavy splash vanilla

SUPPLIES

9" x 13" baking dish

*Jordan says: There's no need to be exact with these amounts. Go with whatever size bags you find at the store. It's also okay to substitute other nuts and dried fruit if you have preferences!

Bread



Julia's Aunt Helen's Banana Bread

Julia, Asst. Neighborhood Library Services Manager

DIRECTIONS

1. Preheat the oven to 350°F.
2. In a bowl, cream sugar and oil together, then add the egg and beat until creamy.
3. In a separate bowl, combine flour, salt, and baking soda. Mix vanilla and coffee/tea into the bowl of mashed bananas.
4. Add the dry ingredients to the first bowl, alternating between adding dry ingredients and banana mixture. Add the walnuts if you are using them.
5. Add vanilla and enough coffee or tea to thin out the batter.
6. Pour into greased and floured loaf tin(s).
7. Bake 1 hour to 1 ¼ hours if one loaf, about 40 minutes if three loaves.
8. Test the loaves with a toothpick for doneness. The toothpick should come out clean.

Note: Adding walnuts may reduce the cooking time

INGREDIENTS

¼ -½ cup white sugar (to taste)
½ cup brown sugar
⅓ cup vegetable oil
1 (vegan*) egg
2 cups all-purpose flour
½ tsp salt
1 tsp baking soda
2 large (very) ripe bananas, mashed well in a bowl
2 tsp pure vanilla extract
⅓ cup "stale" coffee or tea
1 cup chopped walnuts (optional)

SUPPLIES

Bread loaf pans

*To make a vegan egg, Julia recommends mixing together 2 Tbsp flour, 1 ½ tsp oil, ½ tsp baking powder, and 2 Tbsp water (or coffee or tea)

Westerly Pumpkin Bread

Alea, Adult Services Librarian

Alea says: My grandmother worked for many years at the Westerly Public Library in Westerly, Rhode Island. This is one of her coworker's recipes that my grandmother loves to make and the family loves to eat!

DIRECTIONS

1. Preheat oven to 350°F.
2. Cream the sugar and oil together.
3. Add the eggs and pumpkin. Mix well.
4. Sift together the dry ingredients (flour, baking soda, salt, baking powder, nutmeg, ginger, cinnamon), and add alternately with water to the pumpkin mixture.
5. Pour into 2 well-greased and floured 9" x 5" inch loaf pans.
6. Bake for 1 hour or until set in the middle when you poke it with a toothpick.
7. Let stand for 10 minutes and remove from pans to cool.

INGREDIENTS

- 3 cups sugar (can be half brown, half white sugar)
- 1 cup oil (any neutral flavored oil)
- 4 eggs, well beaten
- 1 (1 lb.) can pumpkin
- ⅔ cup water
- 3 ½ cups flour
- 2 tsp baking soda
- 1 tsp salt
- 1 tsp baking powder
- 1 tsp nutmeg
- 1 tsp ginger
- 1 ½ tsp cinnamon

Did you know?

This bread freezes well!

No-Knead Bread in the Dutch Oven

Puck, Cataloger and Classifier I

Puck says: I love to buy bread at the farmer's market at Copley, but when the farmer's market closed down in November last year I was bereft without my fancy bread! So I decided to learn to make bread on my own. I am not a very skilled baker, so I looked for the easiest possible recipe online and found a No Knead bread recipe. After some experimentation, I feel that I've made the recipe my own, and I'm happy to share it with anybody else who might feel bereft when the farmer's market bakeries go away for the season.

DIRECTIONS

1. In a large bowl, combine all flour, yeast, and salt until well-mixed.
2. Pour water into the mixture and mix thoroughly so all the flour gets wet. It doesn't have to be one single mass though.
3. Cover the bowl with plastic wrap, lid, or damp kitchen towel and let rise for 18 hours. You want to leave it in a fairly warm place; if it's too cold, it will take longer to rise. If it's very warm, it will rise faster.*
4. Place your Dutch oven (with the lid on) in your oven and preheat to 450°F.
5. Sprinkle a little flour onto your dough and shape it roughly into a loaf shape.** Sprinkle the flour along the edges and then shove those edges down and under, following the line of the bowl.
6. Transfer your loaf onto lightly floured parchment paper.
7. Once the Dutch oven is done preheating, take it out and place the parchment paper with the loaf on it into the Dutch oven. You can slice a cross into the top of the dough, but it's also not necessary.
8. Put the lid back on the Dutch oven and put it in the oven. Bake for 30 minutes.

INGREDIENTS

- 2 cups all purpose flour
- 2 cups whole wheat flour
- ¾ to 1 tsp instant yeast
- ¾ to 1 tsp salt
- 2 to 2 ½ cups lukewarm water

SUPPLIES

Dutch oven

*Puck has found that if they make the dough at 10pm, it's ready to bake when they come home from work the next day around 6pm.

**Puck uses a silicone spatula for this step!

No-Knead Bread in the Dutch Oven

Puck, Cataloger and Classifier I

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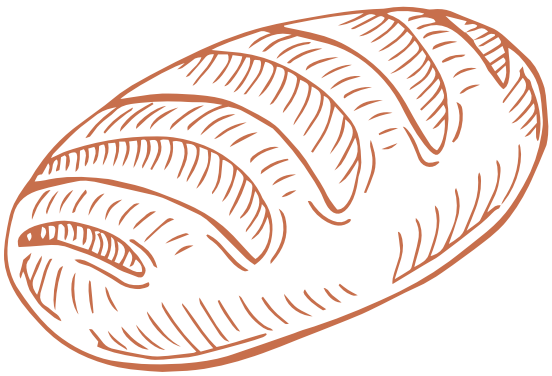
DIRECTIONS cont.

9. Take the lid off and bake for an additional 15 minutes to let it get crispy on the outside.
10. Take it out of the oven and place the bread on a cooling rack or wooden cutting board to cool.
11. It's going to be REALLY TEMPTING to cut into it immediately because it smells so good, but RESIST the urge! Let it cool all the way, because it is finishing cooking on the inside during this time.



INGREDIENTS

- 2 cups all purpose flour
- 2 cups whole wheat flour
- ¾ to 1 tsp instant yeast
- ¾ to 1 tsp salt
- 2 to 2 ½ cups lukewarm water

SUPPLIES

Dutch oven

Pimento Cheese Biscuits

Mary, Conservation Officer

Mary says: These biscuits are one of the rare recipes that I can make in the morning before I come to work. If I time things exactly right, I can preheat the oven while throwing together the ingredients and then finish getting ready for the day while they're baking. The biscuits are best eaten fresh, but they also toast up nicely the next day.

DIRECTIONS

1. Preheat the oven to 425°F. Prepare a baking sheet by lining it with parchment paper.
2. Sift together the dry ingredients and add them to the bowl of a food processor. Add the cubes of butter and pulse together until the butter is somewhat incorporated, but there are still some butter cubes the size of small peas.
3. Move the mixture to a large bowl. Stir in the cheddar cheese, tossing the mixture so that the cheese shreds are coated in flour.
4. Beat together the buttermilk and one egg, then stir in the diced pimentos. Add the liquid to the butter and flour mixture and stir together with a wooden spoon until the dough just barely forms together.
5. Flour a work surface and roll the dough out into a circle approximately ½" thick. Quarter the dough, and then stack the dough quarters on top of each other (this will help form nice flaky layers in your biscuits). Roll the dough out again to a 1" thickness and cut into rounds with a 2 ½" biscuit cutter or cut with a knife into 8 squares.

INGREDIENTS

300g all-purpose flour
1 Tbsp baking powder
1 tsp salt
½ tsp garlic powder
1 tsp onion powder
¼ tsp cayenne pepper
½ tsp dry mustard (optional, but nice)
175g cold unsalted butter, cubed
100g extra sharp cheddar cheese, shredded
125ml buttermilk
2 large eggs, divided
1 (4 oz.) jar diced pimentos, drained
1 Tbsp milk

SUPPLIES

Rolling pin
Wire rack

Pimento Cheese Biscuits

Mary, Conservation Officer

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DIRECTIONS cont.

6. Place biscuits on a baking sheet, spacing them evenly.
7. Beat the remaining egg with 1 tablespoon of milk and brush onto the tops of the biscuits.
8. Bake 18-25 minutes until the biscuits are golden brown. Place on a wire rack to cool. May be eaten warm or at room temperature, but are best eaten on the day that they are made.

INGREDIENTS

- 300g all-purpose flour
- 1 Tbsp baking powder
- 1 tsp salt
- ½ tsp garlic powder
- 1 tsp onion powder
- ¼ tsp cayenne pepper
- ½ tsp dry mustard (optional, but nice)
- 175g cold unsalted butter, cubed
- 100g extra sharp cheddar cheese, shredded
- 125ml buttermilk
- 2 large eggs, divided
- 1 (4 oz.) jar diced pimentos, drained
- 1 Tbsp milk

SUPPLIES

Rolling pin

Wire rack

Cheddar Jalapeno Bread

Kate, Branch Librarian

Kate says: It's a crowd pleaser. Even if you don't like jalapeños, this bread will not be too spicy for you. I've brought this bread to work and it is always gone by quitting time. During the height of the pandemic, a friend housed the entire loaf in one sitting.

DIRECTIONS

1. Add all ingredients in any order into a large mixing bowl and combine with your hands, a dough whisk, or a spatula. The mixture will be sticky.*
2. Cover bowl for 12-18 hours for it to rise. During this time, live your life! Leave the house. The dough should double in size and have a lot of air that you can punch out (but you do not have to punch the dough).
3. Once the dough has reached this doubling, pre-heat oven to 475°F with the Dutch oven inside.
4. Carefully remove the (hot) Dutch oven and coat the inside with oil or line it with parchment paper. With your hands or a couple of forks, lift the dough from the bowl and place the dough into the Dutch oven (no shaping required).
5. Bake the dough in the Dutch oven with the lid on for 30 minutes, then remove the lid and bake for an additional 15 minutes.
6. Remove the bread from the Dutch oven and let the bread cool to the touch before slicing.

NOTE: This is a no-knead bread recipe, so it requires a longer time to rise than a traditional kneaded bread. If you use parchment paper in step 4, the bread will simply slide out of the Dutch oven to cool!

INGREDIENTS

3 cups + 2 Tbsp flour

2 tsp salt

½ tsp instant or active-dry yeast

1 (or 2!) jalapeños, chopped

1 cup cheddar cheese, shredded

1 ½ cups warm water

SUPPLIES

Dough whisk (optional)*

Dutch oven

Parchment paper (optional)

* Kate says: I use a Danish dough whisk because I'm extra. I highly recommend the dough whisk—and being extra.

Soups

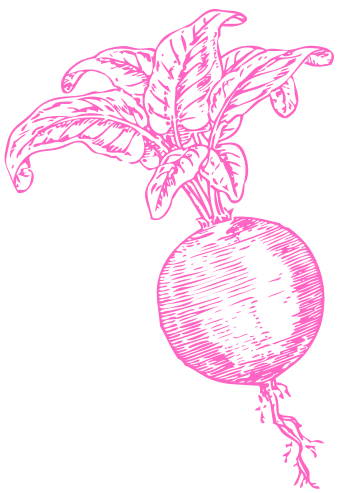
Borscht

Sabina, Facilities Systems Analyst

Sabina says: This soup is my daughter Tamara's favorite. When she was little, she called Borscht 'pink soup'! She still loves this soup and, as in childhood, still calls it pink soup.

DIRECTIONS

1. Peel, grate, and/or slice all vegetables.
2. Heat a large soup pot (at least 5 ½ quarts!) over medium heat, then add the olive oil and onion.
3. Fry until the onion becomes translucent, then add grated beets and 1 cup. Stir occasionally until the beets are softened, about 10 minutes.
4. Add the broth and water, then bring to a boil.
5. Add sliced potatoes, grated carrots, celery, bell pepper, and cabbage. Cook for 10-15 more minutes.
6. When the potatoes and carrots reach your desired softness, add 2 bay leaves, salt, black pepper, and chopped parsley.
7. Simmer for an additional 2-3 minutes, then add more salt to taste.
8. Serve ladled into bowls with a dollop of sour cream (optional) and sprinkling of fresh parsley.



INGREDIENTS

- 2 medium beets, peeled and grated
- 10 oz. shredded cabbage
- 4-5 Tbsp olive oil
- 8 cups beef broth + 3 cups water
- 2 medium potatoes, peeled and sliced into bite-sized pieces
- 2 carrots, peeled and grated
- 2 celery ribs, trimmed and finely chopped
- 1 red bell pepper, finely chopped (optional)
- 1 medium onion, peeled and finely chopped
- 1 cup tomato sauce
- 2 bay leaves
- 1 tsp sea salt, or to taste
- ¼ tsp black pepper, freshly ground
- 3 Tbsp chopped parsley
- 1 dollop of sour cream (optional)

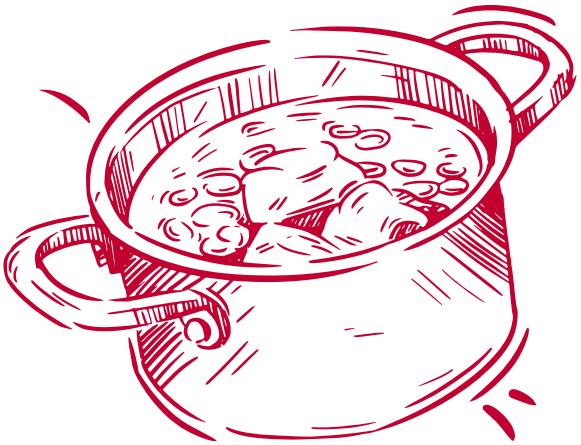
Easiest Lentil Soup

Bri, Teen Technology Coordinator

Bri says: Delicious, easy, healthy, and comforting!

DIRECTIONS

1. Chop and sauté onions and garlic in your choice of oil in a pot. Add spices to taste.
2. Add red lentils and stock (ratio of about 1:3-4, depending on how thick you want it) to the pot.
3. Simmer the soup on medium-low heat for about 40 minutes.



INGREDIENTS

1 cup of lentils

4 cups vegetable or chicken stock

1-2 Tbsp olive or vegetable oil

1 white/yellow onion, chopped

2 cloves of garlic, chopped

1 tsp cumin

1 tsp thyme

½ to 1 tsp smoked paprika

Tomato, Black Bean and Chipotle Soup

Rebecca, Performing Arts Specialist

Rebecca says: This soup is fast to make and delicious. It's even vegan if you don't use the suggested dairy topping of yogurt or sour cream at the end!

DIRECTIONS

1. In a small bowl, cover the sun dried tomatoes with the boiling water and set aside.
2. In a blender, empty the contents of the can of chipotles in adobo sauce and blend until smooth. Set aside 1 tablespoon and reserve the remainder for another use (keeps forever in a covered container in the fridge).
3. In a soup pot, saute the onions, garlic, and 1 tablespoon of blended chipotle sauce in the oil for about 5-10 min, stirring frequently, until the onions are translucent and soft. Add in the cumin, ⅓ cup water, and the juice from the tomatoes.
4. Add the tomatoes to the pot. Cover and bring to a boil. Lower the heat and simmer covered for 5 min. Add in the black beans and their liquid, and continue to simmer, stirring occasionally to prevent sticking. Drain and chop the softened sun-dried tomatoes. Add in them to the soup and cook for 5 - 10 min longer. Stir in the cilantro and remove the soup from the heat. Puree half of the soup in a blender or food processor and return it to the pot. If the soup is too thick, add in some water or tomato juice. Reheat gently. Serve each bowl of soup with a dollop of plain yogurt or lowfat sour cream or vegan substitute.

Note: this is based on a recipe from a Moosewood cookbook, but I've altered it slightly for my own use.

INGREDIENTS

10 sun-dried tomatoes, (not packed in oil)
1 cup boiling water
1 ½ cups white or yellow onions, finely minced
3 garlic cloves, chopped or pressed
1 small (8 oz.) can of chipotles in adobo sauce
2 Tbsp vegetable oil
1 tsp ground cumin
⅓ cup water
3 cups chopped tomatoes or 1 (28 oz.) can, undrained)
32 oz. black beans (canned, undrained) or 4 cups cooked, with their liquid
1 cup fresh cilantro, minced
Additional water or tomato juice
Plain yogurt, sour cream, or vegan substitute

SUPPLIES

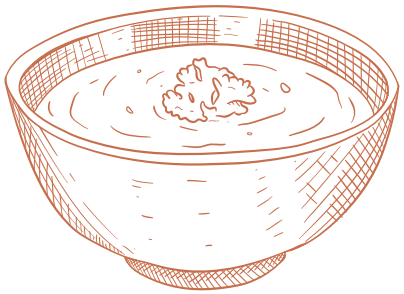
Blender or Food Processor
Large soup pot

Stella's Moroccan Lentil Soup

Julia Blake, Asst. Neighborhood Library Services Manager

DIRECTIONS

1. Heat oil in a large saucepan. Add onions, garlic and ginger. Cook gently for a few minutes until onions wilt.
2. Add garam masala, turmeric and cayenne. Cook 2 to 3 minutes, add ½ cup water if mixture starts to stick.
3. Add lentils, tomatoes and stock or water. Bring to a boil, reduce heat and simmer gently for 20 minutes.
4. Add chickpeas and beans. Simmer 20 minutes more.
5. Puree about ⅓ - ½ of the soup and return to the pot. Simmer about 10 minutes more.
6. Stir in the lemon juice, salt and pepper to taste. Adjust seasonings. Sprinkle with parsley and serve. Freezes well.



*If you don't have garam masala, mix together ¼ tsp each of ground cinnamon, cloves, coriander and cardamom and a pinch of nutmeg.

INGREDIENTS

1 Tbsp olive oil
1 onion, chopped (optional)
3 cloves garlic, finely chopped (add more garlic if omitting onion)
1 Tbsp fresh ginger, finely chopped
1 tsp garam masala*
½ tsp turmeric
¼ tsp cayenne pepper (optional)
¾ cup dried red lentils, rinsed well
1 (28 oz.) can tomatoes
8 cups vegetable stock or water
2 cups cooked chickpeas, rinsed and drained
2 cups cooked white or red kidney beans, rinsed and drained
3 Tbsp lemon juice
¼ tsp ground pepper
Salt to taste
⅓ cup chopped fresh parsley for garnish

SUPPLIES

Blender

Pantry Chili

Georgia, Branch Librarian

Georgia says: I have lots of chili recipes, but this is the easiest and most versatile.

DIRECTIONS

1. Open all your cans.
2. Using a 2 quart sauce pot, heat the oil and sauté the onions until soft.
3. Add any dried spices and fresh peppers you are using to the pot.
4. If you are using whole peeled tomatoes, drain in the liquid, then roughly chop or tear the tomatoes and add them to the pot.
5. Wash the beans in a colander and add them to the pot.
6. Fill one of the empty cans with water and add that to the pot along with any ingredients you still have.
7. When the mixture begins to boil, turn down to medium or low heat and cook for 20 to 45 minutes (until the liquid is reduced by half).
8. Serve over rice or any other grain.

INGREDIENTS

1 (15 oz.) can beans (any kind)
1 can whole peeled tomatoes (or stewed or diced if you cannot find whole peeled)
1 medium onion, diced
1 Tbsp cooking oil
water
½ cup peppers
Salt and pepper

Georgia says: "I have made this chili with canned jalapeno peppers (1 can), jarred salsa verde (1 jar) or fresh bell peppers diced (1 pepper). Choose what works for you. You can also add tabasco sauce, a can of jalapeños in adobo, or cayenne pepper to make it spicy! I tend to use two or three types of spice to layer the heat."

Side Dishes

Tim's Braised Cabbage

Tim, Special Library Assistant

Tim says: This recipe is so simple, but incredibly tasty!

DIRECTIONS

1. Preheat the oven to 325°F.
2. Place the cabbage in a single layer (some overlap is okay) in a covered baking dish. *You may need two baking dishes depending on the size of your dishes and cabbage.*
3. Sprinkle with salt and pepper, red pepper flakes, onions, and carrots. Pour the olive oil and stock over everything.
4. Cover and place into the oven.
5. After one hour, gently turn the cabbage, then return it to the oven for another hour. If very dry, add some water or more stock before returning it to the oven.
6. Remove from oven and increase oven heat to 450°F.
7. Drizzle the cabbage with balsamic vinegar, place back into the oven, and roast until the cabbage's edges start to brown, about 5 to 10 minutes. Keep watch closely!
8. Remove from oven and serve.

Did you know? The balsamic vinegar will help bring out the cabbage's natural sweetness!

INGREDIENTS

1 large green cabbage, cored/trimmed and cut into eighths

1 large onion, sliced into half-moon shape

2 large carrots, diced

¼ cup stock (chicken is best)

¼ cup olive oil

1-2 Tbsp balsamic vinegar

Salt

Pepper

Crushed red pepper flakes (optional)

SUPPLIES

Covered baking dish

Sałatka Jarzynowa (Polish potato salad)

Marta, Generalist II

Marta says: This is a traditional Polish potato salad served **at celebrations at home**. It is a common Easter breakfast dish, served with fresh rye bread. It pairs well with cold deli meats, Polish sausage, pâtés, or as a side dish to white fish, cooked ham or even a barbeque. There are many variations on this salad, including the Russian "salat Olivier", with meat. This one has a balance of crunchy tart apple and sour pickle with the softness of the boiled potatoes. The salad is served at a festive table, usually on a lace or embroidered tablecloth. The salad is decorated before serving: this can be with a simple sprig of parsley, dill or chopped chives; or done more elaborately with a spiraled radish rose, a bed of lettuce leaves, boiled egg slices arranged into flower petals, etc. Search for images of sałatka jarzynowa for some creative ideas.

Smacznego (enjoy).

DIRECTIONS

1. Rinse the potatoes and carrot. Do not peel or chop them. Place them in a pot with salted water and bring to a boil. Cook until soft.
2. Set aside the cooked vegetables to cool, then peel and cut into fingernail-sized cubes. Set in a large bowl.
3. Boil 3 eggs until hard (approx. 5-6 minutes counted from when the water boiled). Allow them to cool, dice into cubes and add to the bowl with potato and carrot.
4. Peel the pickles and apple and dice into cubes. Add to the bowl with remaining ingredients.
5. Add the green peas. Drain well through a sieve if they are from a can.
6. Add salt and pepper. Mix the ingredients with a large spoon, careful not to mush them. Add mayonnaise and mustard and mix through.
7. Garnish with a sprig of parsley, or chopped chives.

INGREDIENTS

- 3 medium potatoes
- 2 carrots
- 3 dill pickles
- 3 hard-boiled eggs
- 1 apple
- Green peas (1 can or 1 cup boiled fresh peas)
- Sarepska mustard (substitute: Dijon mustard)
- Mayonnaise
- Salt and pepper to taste

SUPPLIES

Vegetable peeler

Sieve

Greek Style Tomato Salad

Georgia, Branch Librarian

Georgia says: I always loved **when** my mom made this salad **when** I was a child. It has just enough vinegar to make the onions really tasty.

DIRECTIONS

1. Toss all the ingredients together.
2. Let set for at least 20 minutes.
3. Enjoy!

INGREDIENTS

- 1-2 white onions, thinly sliced
- 3-4 tomatoes, cut in fat wedges
- 1 (6 oz.) can of sliced olives
- ½ cup oil of your choice
- ¼ cup white vinegar
- A pinch of salt
- A pinch of basil or oregano
- Feta cheese (optional)

This dish is best made just before your entrée!

Rice with Pigeon Peas (Arroz con Gandules)

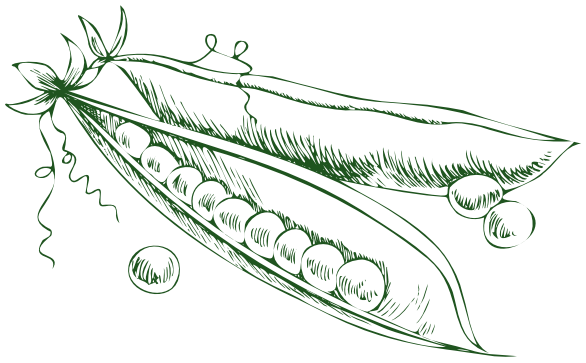
Evelyn, Boston Public Library Trustee

Evelyn says: I wanted to share a Puerto Rican Christmas tradition **where we always celebrate with** Arroz con Gandules y Pernil among many other dishes. You will find this food everywhere you go during the holidays.

DIRECTIONS

1. Heat pot at medium heat with oil, add sofrito and cook for a few minutes.
2. Add rest of the ingredients except the rice. Let it simmer for 10 min.
3. Rinse the rice. Add the rice and water, then increase heat to high.
4. Once it boils, reduce heat to low, cover and cook for 20 minutes (do not stir until the 20 minutes are over).
5. Remove from heat and serve.

Note: If you cannot find a packet of sazón con achiote, you can make your own! Mix together roughly equal parts ground coriander, ground cumin, ground annato seeds or turmeric, garlic powder, salt, and half a part oregano. This should make about 2.5 TBSP which is about 1.5 oz of seasoning.



INGREDIENTS

1 (15 oz.) can Pigeon Peas
½ can (7 ½ oz.) Tomato sauce
Sofrito (finely diced: ½ white/yellow onion, ½ green pepper, 3 cloves garlic, ½ cup cilantro)
1 tsp oregano
1 tsp cumin
Sazón con achiote*
Chicken broth cube
2 Tbsp oil
2 cups rice (medium or long grain)
2 cups water

Nevine's Vermicelli Rice

Claire, Rare Books and Manuscripts Librarian

Claire says: This recipe comes from my partner's mom - it has become a family favorite in our house because it is easy to make and delicious! You can scale the recipe up or down as needed.

DIRECTIONS

1. In a pot or electric kettle, bring the water to a boil.
2. While the water is warming up, add the butter, salt, and vermicelli to a saucepan and brown the vermicelli noodles over medium-low heat. This should only take a few minutes, so keep an eye on the pan!
3. Add the rice to the saucepan and stir to combine.
4. Add the boiling water to the pan and increase the heat to medium/medium-high.
5. Simmer the vermicelli/rice mixture for 10-15 minutes until the water has been absorbed and the rice is cooked.
6. Add salt and pepper to taste.

INGREDIENTS

1 cup rice

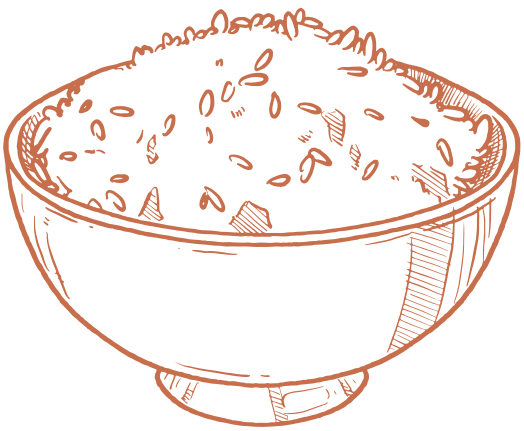
¼ cup vermicelli (broken into small pieces)

1 Tbsp butter

1 tsp salt + more to taste

1 ¾ cups water

Black pepper (optional)



"Pikliz" Pickled Cabbage - (Haitian Sauerkraut)

Roudnie, Equity Program Officer

Roudnie says: Traditionally, Haitians eat 'pikliz' with 'griot' (fried pork). The acidic mixture makes for a great combination with any meats or fish. Reminiscent of the European sauerkraut, Haiti pikliz is a dish sometimes made in big batches of small to medium jars then sold for profit year round on the island. Pikliz is a street vendor favorite. The ingredients are inexpensive and the food volume and profit from this cabbage dish is quite expansive given how much it costs.

DIRECTIONS

1. Finely grate cabbage, carrot.
2. Julienne onions and peppers.
3. Warm up vinegar in a saucepan, do not let it boil.
4. Combine all chopped ingredients with salt and pepper in a glass jar (recommended for better fermentation).
5. Pour in the warm vinegar.
6. Store outside for a few hours, then refrigerate.
7. The vinegary dish is enjoyable on most savory dishes from fish to poultry to pork to fries and more.

INGREDIENTS

¼ head of a medium head of cabbage
1 medium/large carrot
½ a medium onion
1 ½ cups of distilled vinegar
1 Tbsp salt (or to taste)
1 tsp pepper (or to taste)
Spicy version:
2-3 scotch bonnet peppers

SUPPLIES

Glass jar

Greek-Style peas (Arakas)

Sarah, Chief of Staff and Strategy

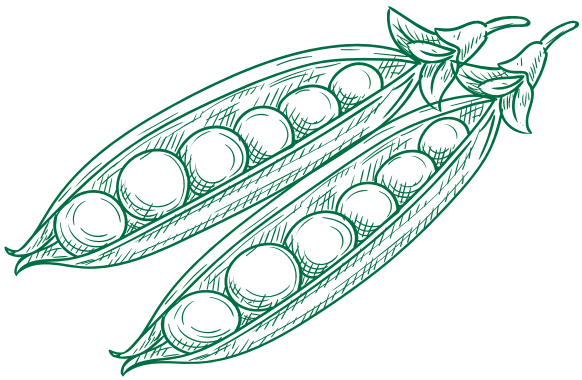
Sarah says: Family favorite and I didn't think I liked peas or dill before I tried this!

DIRECTIONS

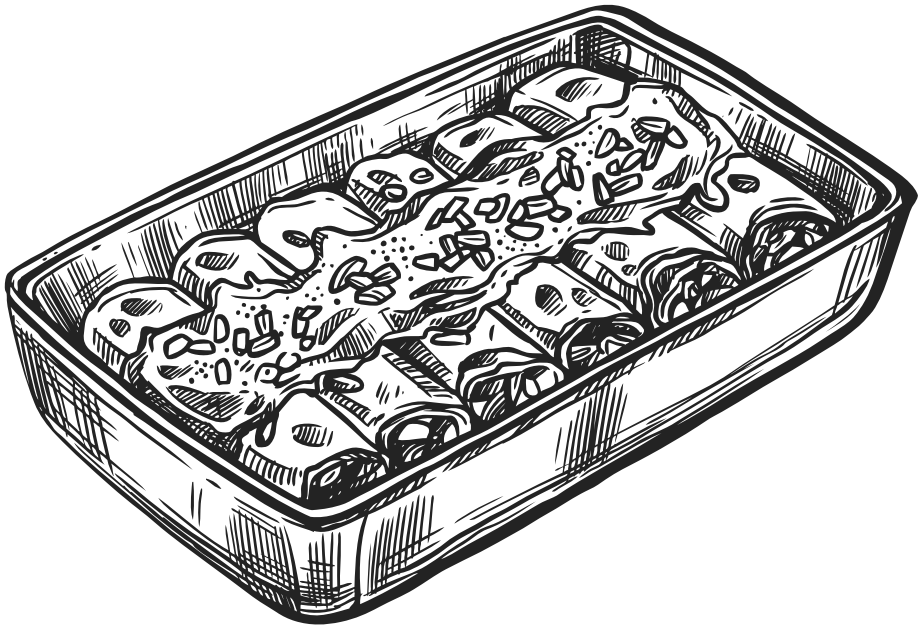
1. Add both bags of peas.
2. Add the scallions to a large pot, cook over medium heat until the peas don't crackle anymore (4-5min).
3. Add the parsley, dill, cinnamon, nutmeg, tomato sauce and salt and pepper to taste.
4. Add water but don't fully cover the peas. Simmer 30-45 minutes until the liquid cooks down about halfway. It should not be soupy.
5. Serve with real feta - it should come in a block, not that wet crumbly mess. And bread!

INGREDIENTS

- 2 (12 oz.) bags of frozen peas
- 1 bunch scallions, chopped
- 1 bunch parsley, chopped
- 1 bunch dill, chopped (two bunches if they are small)
- 1 tsp cinnamon
- 1 tsp nutmeg
- 1 (15 oz.) can of tomato sauce
- Salt and pepper to taste
- Water
- Feta cheese (optional)
- Bread (optional)



Main Dishes



Chicken Tinola

Merlie, Special Library Assistant

Merlie says: This is my favorite Filipino food!

DIRECTIONS

1. Heat the oil in a large pot over medium heat.
2. Add the onion and garlic to the pot and stir until fragrant.
3. Quickly stir the ginger and fish sauce into the onion and garlic mixture, then add the chicken. Cook together for 5 minutes.
4. Pour the broth over the mixture and cook for another 5 minutes over medium heat.
5. Add the squash and simmer until the chicken is no longer pink in the center, about 10 minutes.
6. Season with salt and pepper.
7. Add the bok choy and spinach to the pot and cook until the spinach is just wilted.
8. Serve hot!

INGREDIENTS

- 1 Tbsp cooking oil
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 piece fresh ginger (at least 1 ½ inches), peeled and thinly sliced
- 1 Tbsp fish sauce
- 3 lb. chicken legs and thighs, rinsed and patted dry
- 2 (14-15 oz.) cans chicken broth or stock
- 1 chayote squash, peeled and cut into bite-sized pieces
- 1 head bok choy, chopped
- ½ lb. spinach
- Salt
- Pepper

Mom's Hungarian Stuffed Cabbage

Tim, Special Library Assistant

Tim says: Mom wasn't the best cook in the world, but her stuffed cabbage was top shelf!

DIRECTIONS

1. Optional: Pre-heat your oven to 325°F.
2. Carefully cut out the cabbage core with a paring knife. Remove the tough outer leaves and separate the remaining leaves.
3. In batches, plunge the leaves into a large pot of salted boiling water until they are tender, usually 3 to 7 minutes.
4. Spread on a cookie sheet until cool enough to handle. Trim the thicket part of the ribs.
5. Sauté the onions on medium heat with a generous pinch of salt and pepper until tender.
6. If using mushrooms, add them now and cook until they have released their liquids and it has evaporated.
7. Add the garlic and stir until you can smell the garlic.
8. Stir in the rice to coat it.
9. Move to a large bowl or cookie sheet to cool.
10. In a large bowl, combine the ground meat, cooled vegetable/rice mixture, eggs, salt, and pepper, and mix with your (impeccably clean) hands until well incorporated.
11. Lightly grease or spray oil on a large (at least 7 quart) Dutch oven or oven-proof pot.
12. Put ⅔ of the sauerkraut in the bottom and sprinkle with ⅔ of the caraway seeds.

INGREDIENTS

1 large green cabbage

1 (64 oz.) bottle of V-8 Juice, Spicy Hot or Regular Flavor

2 lb. ground meat*

1 large onion, finely minced

1 medium head of garlic, finely minced**

1 cup white rice, uncooked

2 lb. sauerkraut from a jar or can, divided into ⅔ and ⅓ amounts

1 Tbsp caraway seeds, divided into ⅔ and ⅓ amounts

3 large eggs, lightly beaten

Butter, olive oil, or vegetable oil for sauteing

Pinch of salt and pepper

Rye bread, or other hearty bread

1 cup finely chopped mushrooms (optional)***

SUPPLIES

Paring knife

Dutch oven (optional)

13. Roll a generous palm full of the meat mixture into a ball (somewhere between a golf ball and a racket ball, depending on the size of the cabbage leaves; err on the side of "too small" as the rice will expand).
14. Place the ball inside of a cabbage leaf and roll it like a burrito.
15. Place the rolls, seam side down, on the sauerkraut. You should be able to fit around 12 rolls.
16. Sprinkle with the remaining sauerkraut and caraway seeds.
17. Gently add the V-8 juice until the contents are just submerged. Use a little water, if needed.
18. Bring to a boil on the stove and reduce to a very gentle simmer.
19. Cover and cook for 3 hours. Or, once boiling, cover and place in a 325°F oven for 3 hours. Periodically check to make sure it stays on a low simmer, but don't touch it!
20. With a large spoon, serve into soup plates with some of the cooking liquid drizzled on top, with rye (or another hearty) bread on the side.

*Tim says: Mom used half beef and half pork. You can also use any combination with ground turkey or bulk sausage, but never use just beef--it will be too tough!

**The long braising time will completely mellow the garlic.

***Tim says: Don't ever turn your nose up at white button mushrooms; they're some of the best that you can get!

Did you know? The rolls will freeze very well if submerged in the liquid and might be even tastier later!

Baked Breakfast

Mary, Coordinator

Mary says: It's delicious! You have to complete this at least 8 hours before you put it in the oven.

DIRECTIONS

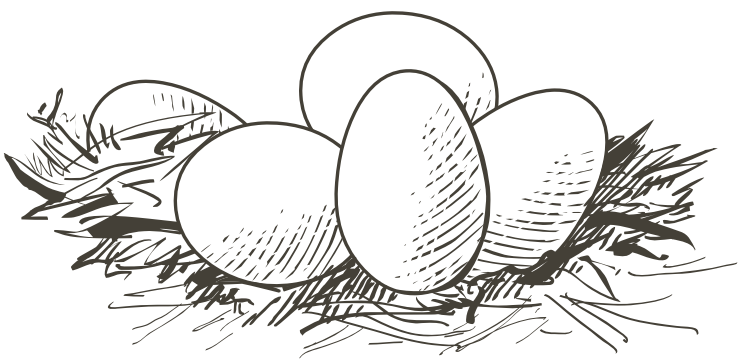
1. Line the bottom and sides of a 9" x 13" glass baking pan with the bread, butter side down.
2. Fry, crumble, and drain the sausage and put on top of the bread.
3. If desired, add sautéed mushrooms or vegetables on top of the sausage.
4. Beat the eggs and milk together and add salt and pepper to taste.
5. Sprinkle grated sharp cheddar over the top.
6. Cover with aluminum and refrigerate overnight (at least 8 hours) so that it all congeals together.
7. Preheat oven to 350°F and cook with tinfoil for half an hour.
8. Remove tinfoil and cook for an additional half an hour.
9. Let it cool and enjoy!

INGREDIENTS

10-12 slices of white bread, crusts cut off and buttered
1 lb. bulk sausage
6 eggs
2 cups of milk
½ lb. grated sharp cheddar
Salt
Pepper
Sautéed mushrooms or vegetables (optional)

SUPPLIES

9" x 13" baking pan



Simple Shepherd's Pie

John, Research Specialist

John says: It's been handed down by the family, and it is a quick, easy, and delicious meal.

DIRECTIONS

1. Start by boiling the potatoes (45 minutes, or until soft, and the potatoes can be skinned or unskinned based on preference).
2. While that is being done, start by emptying the cans of mixed vegetables into a 2 ½ quart baking dish, an oval dish with a cover being preferable. Empty the entire contents, including the water.
3. Then, brown the meat. That becomes the next layer of the pie.
4. When the potatoes are boiled, mash them, adding a stick of butter in the process. The mashed potatoes become the top layer of the pie. Cover the dish before putting in the oven.
5. Cook for 35 minutes at 350°F.

INGREDIENTS

1 to 1 ½ lb. of ground meat
2 (15 oz.) cans of mixed vegetables
4 medium sized potatoes
1 stick of butter

SUPPLIES

Covered baking dish

John says: This will reheat well, though make sure there is liquid at the bottom of the dish to keep the pie from getting too dry.

Shrimp Pesto Over Linguini

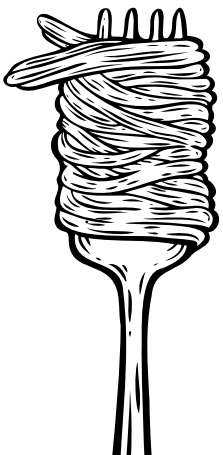
Alan, Working Foreperson/Laborer

Alan says: I chose to submit this recipe because I made this recipe the first time I cooked dinner for my girlfriend (now wife).

DIRECTIONS

1. Bring water to a boil for pasta. Add salt and pasta to the pot.
2. Do not cook pasta fully, needs to be al dente because pasta will finish cooking when you add to shrimp.
3. When done reserve 1 cup of pasta water.
4. Drain pasta.
5. Make the pesto sauce: rinse and spin greens. Mince garlic. Zest one lemon and juice ½ of lemon.
6. Add dry spices. Place all ingredients into processor/blender.
7. Add ¼ cup or more of oil slowly until you get the desired consistency for pesto. Put aside.
8. Place saute pan and 1 Tbsp of oil and 1 Tbsp of butter on medium heat. Sauté onion and garlic until translucent, add shrimp, and gently cook until almost done. Add cooked pasta to pan. Add water if you need to loosen the mix. Add pesto and stir. Sprinkle on pecorino ramano cheese to taste. Enjoy!

*More oil for a looser pesto
**Scallops work well with pesto also.



INGREDIENTS

PESTO SAUCE:

- One (8 oz.) package of fresh baby spinach
- One (8 oz.) package of fresh baby arugula
- 2-3 minced garlic cloves
- ½ lemon, juiced
- Zest of one lemon
- 1 tsp of celery seed
- ½ Tbsp of onion powder
- ½ Tbsp of garlic powder
- ¼ - ½ cup of olive oil*
- Salt and pepper to taste

OTHER INGREDIENTS:

- 1 lb. medium shelled and deveined shrimp (tail on or off)**
- 2 cloves garlic minced
- ½ small onion minced
- 1 Tbsp olive oil
- 1 Tbsp butter
- 1 lb. linguini or pasta of choice
- Optional: Sliced or grated Pecorino Romano cheese to taste.

SUPPLIES

Food processor or blender

One-Pan Orzo With Spinach and Feta

Julia, Asst. Neighborhood Library Services Manager

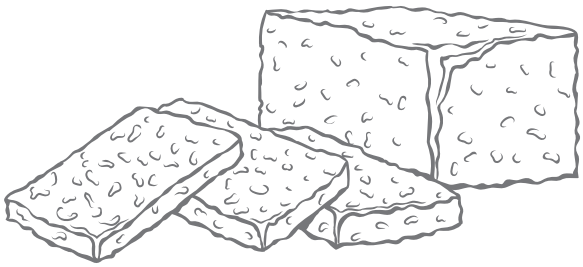
Julia says: This recipe is by Melissa Clark via the NYT, from Julia's Kevin, adapted by Julia

DIRECTIONS

1. Heat a large skillet over medium, then melt butter, 30 seconds to 1 minute. Stir in garlic and cook until softened, stirring frequently, about 3 minutes.
2. Stir in spinach, adding in batches if it doesn't all fit in the pan at once, and ½ of salt. Continue to cook, stirring occasionally, until spinach is wilted, about 5 minutes.
3. Stir in stock and bring to a simmer. Stir in orzo, lemon zest and remaining salt. Cover and simmer over medium-low heat until orzo is nearly cooked through and most of the liquid is absorbed, 10 to 14 minutes, stirring once or twice.
4. Stir in cheese, peas (if you like) and dill, cover the pan, and cook for another 1 minute, to finish cooking and warm the peas. To serve, sprinkle with more cheese.

INGREDIENTS

- 2 Tbsp unsalted (vegan) butter
- 3 large garlic cloves, minced or pressed
- 8 oz. baby spinach leaves (8 cups), coarsely chopped
- ¼ to ½ tsp kosher salt, divided
- 1 ¾ cups low-sodium vegetable stock
- 1 cup orzo
- 1 tsp finely grated lemon zest (from 1 lemon)
- ¾ cup crumbled (vegan) feta (3 oz.), plus more for garnish
- ½ cup frozen peas, thawed (optional)
- 1 cup chopped fresh dill, or use parsley



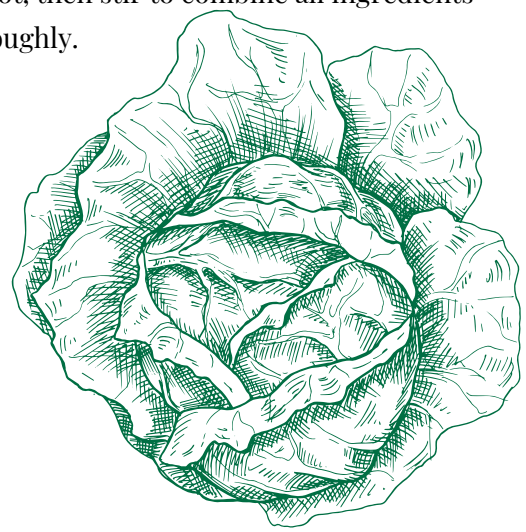
Dad's Polish Kapusta (Cabbage) Noodles

Tim, Special Library Assistant

Tim says: Like my father, I love to cook. This was his signature dish and the last thing that he ever cooked for me (he passed on in March 2022).

DIRECTIONS

1. In a large, heavy bottomed pot or Dutch over, cook the bacon until very crisp. Then, remove bacon with a slotted spoon.
2. Saute the onion in the bacon fat over medium heat until soft.
3. Add a large pinch of salt and pepper.
4. Add the garlic and stir until you can smell the garlic.
5. Stir in the cabbage and add a large pinch of salt and pepper.
6. Add the caraway.
7. Add the lager, then reduce to a simmer and cook until the cabbage is very tender, stirring occasionally. This takes about 20-30 minutes.
8. Add the cooked egg noodles and crisped bacon to the pot, then stir to combine all ingredients thoroughly.



INGREDIENTS

1 large green cabbage, shredded (about twice as wide as you would for coleslaw)
1 lb. bacon, minced*
1 large onion, chopped
2 cloves garlic, minced
1 Tbsp caraway
1 lb. egg noodles, cooked al dente
1 (12 oz.) bottle lager
Salt and pepper for sauteing

SUPPLIES

Dutch oven

*Tim says: You can make this vegetarian by substituting flavorful olive oil for the bacon fat produced from frying the bacon.

Anna's Pasta

Maggie, Early Literacy Programs Librarian

Maggie says: This dish was introduced to my family by our good friend Anna. We now make it at least every other week, and fondly refer to it as Anna's Pasta. We modified it by swapping out vegetables. It's easy and delicious and pretty quick, so it makes for a perfect weekday meal.

DIRECTIONS

1. Rinse the spinach well. Set it aside. Remove the sausage from its casing and mash it.
2. Heat the oil in a large, heavy skillet. Add the sausage and cook it, mashing and stirring it, until it loses its redness. Add the garlic and saute another minute or two. Cook over medium heat, stirring, for about ten minutes. Season with salt and pepper. Cover the skillet and remove it from the heat.
3. Bring a large pot of salted water to a boil. Add the orecchiette and cook until al dente, 8 to 10 minutes. Drain very well and transfer to a warm serving bowl.
4. Reheat the contents of the skillet and spread over the orecchiette. Add the baby spinach and give a minute to let it wilt in the heat. Toss, then serve with a heavy dusting of pecorino.

INGREDIENTS

- 1 medium bag (6-8 oz.) baby spinach
- ½ lb. Italian sweet sausage
- 3 Tbsp extra-virgin olive oil
- 3 cloves garlic, minced
- Salt and freshly ground black pepper to taste
- 1 lb. orecchiette pasta
- Freshly grated Italian Pecorino Romano

Des's Famous Spinach Lasagna

Desiree, Adult Technology Coordinator

Desiree says: My lasagna is always a crowd pleaser and it's easy to add different fillings according to the crowd's preferences or dietary restrictions.

DIRECTIONS

For the filling:

1. Cook spinach according to package, drain and squeeze excess water out of spinach.
2. Place the spinach, ricotta, eggs, Parmesan, 1 cup mozzarella, salt, pepper and Italian seasoning in a food processor and pulse to combine fully. (If you don't have a food processor this can also be done with a blender, or manually in a bowl.

For assembly:

1. Preheat the oven to 375°F. Coat a 9" x 13" pan with cooking spray.
2. Spread a small amount of sauce on the bottom of the pan. Add a layer of noodles, then spread ⅓ of the cheese mixture over the noodles.
3. Top the cheese mixture with ⅓ of the marinara sauce.
4. Repeat the layers, ending with the marinara sauce.
5. Cover the lasagna with foil, then bake for 45 minutes.
6. Uncover the lasagna, then add the remaining 2 cups of mozzarella cheese. Bake for an additional 15 minutes or until cheese is melted and browned.
7. Sprinkle lasagna with parsley. Let stand for 5-10 minutes, then cut into slices and serve.

INGREDIENTS

For the filling:

1-2 packs frozen spinach
15 oz. ricotta cheese
2 eggs
¾ cup grated Parmesan cheese
1 cup shredded mozzarella cheese
½ tsp salt plus more to taste
¼ tsp pepper plus more to taste
½ tsp Italian seasoning
Optional additions: sautéed mushrooms & onions, Italian sausage, zucchini etc.

For assembly:

1 box lasagna no boil noodles
24 oz. jar marinara sauce
2 cups shredded mozzarella cheese
Cooking spray
2 Tbsp chopped parsley

SUPPLIES

9" x 13" pan
Food processor

Deconstructed Burritos

Cindy, Children's Librarian

Cindy says: It's easy and fun. In my family we call it a "Montana Burrito" because that's where my sister lived when she came up with it.

DIRECTIONS

1. Brown the beef and pour off the grease.
2. Add the beans and stir.
3. Add salsa (I use about half a cup at this point per pound of ground beef).
4. Heat until the goop is well warmed and check the taste to see if you want more salsa.
5. (If you have people who have different heat tolerances, use mild salsa in the bean/beef mix and have hotter salsas available for the next step.
6. On a microwave safe plate place a large soft tortilla and spoon a line of the bean/beef mix down the center. Roll it up and turn it over so the flaps are on the bottom. Then take a handful of shredded cheese and cover the burrito liberally. Microwave for 1 minute, or until the cheese is melted.
7. Once the burrito is out of the microwave, cover it with more salsa, sour cream, torn up lettuce and chunks of fresh tomato as well as anything like olives which you like in a burrito salad. Enjoy!

INGREDIENTS

- Ground beef
- Refried beans (1 (16 oz.) can for each lb. of ground beef usually)
- Salsa (1/2 cup per pound of beef)
- Lettuce
- Tomatoes
- Sour cream/crema
- White flour tortillas (large)
- Shredded cheddar *(or other kind of cheese you like)
- Olives (or other things you like in or on burritos)

NOTE: If you make a larger batch of the bean/beef/salsa mixture and keep all the fixings in the fridge, you'll have tasty leftovers or a quick meal that older kids can put together for themselves. Just give the burrito a little more time in the microwave when you're melting the cheese to make sure the bean/beef mixture warms up in the middle.

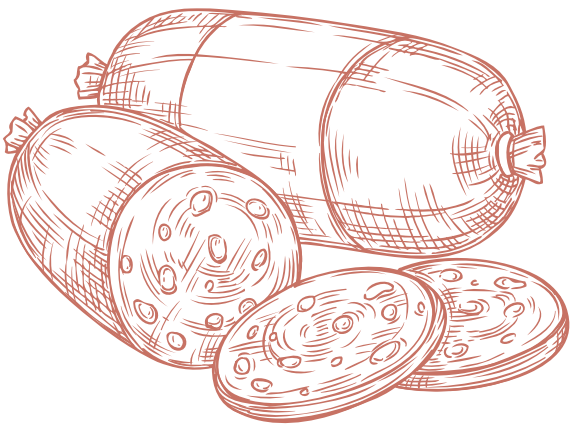
One Pot Creamy Vegan Pasta & Sausage

Amy, Generalist

Amy says: I chose this because it is an easy, low-maintenance dish that's perfect to eat in the middle of winter. **And** because it serves about 4-5 people, it's great for a small dinner party!

DIRECTIONS

1. In a large non-stick pan or cast iron, heat up a splash of olive oil and brown the vegan sausage.
2. Add chopped onion and sauté on medium/medium-high until golden (approximately 8 minutes).
3. Add spices, tomato paste, and garlic. Mix well for 1-2 minutes until fragrant and incorporated.
4. Add broth, puree, 1 cup of water, and pasta. The liquid should cover the pasta (if not, add more water). Bring to a rapid boil, then simmer while stirring occasionally while partially covered. Simmer until the pasta is al dente.
5. Turn off the heat, add the cream cheese and mix until incorporated. Add a splash of non-dairy milk if the sauce is too thick.
6. Serve topped with fresh herbs!



INGREDIENTS

- 4 links Italian vegan sausage (such as Field Roast), chopped to desired thickness
- Olive oil
- 1 medium yellow onion, chopped
- 2 tsp oregano
- ½ tsp smoked paprika
- ¼ tsp crushed red pepper
- 2 Tbsp tomato paste
- 4 garlic cloves, minced
- 3 cups veggie broth
- 16 oz. small-shaped pasta
- ¼ cup vegan cream cheese
- Non-Dairy milk
- Preferred fresh herbs

SUPPLIES

Non-stick or cast iron pan

Cheryl's Artichoke Quiche

Kelly, MBLN Head of Bibliographic Services

Kelly says: Shared by my mother-in-law's friend Cheryl, now everyone in my family has this rich delight in rotation for gatherings. It's a keeper.

DIRECTIONS

1. Preheat the oven to 350°F.
2. In a pan, sauté the diced onion in the oil from 1 jar of marinated artichokes.
3. Remove the onions from the pan and, in a bowl, mix together the cooked onions with the remaining ingredients.
4. Pour into greased 2-quart casserole dish.
5. Bake for 30 minutes.

INGREDIENTS

- 2 small jars (6-7oz.) marinated artichokes, with the oil from one jar reserved
- ½ cup diced onions
- 4 eggs, beaten slightly
- 1 tsp garlic powder
- 2 tsp parsley
- ½ tsp salt
- ½ tsp pepper
- ½ tsp oregano
- 1 dash Tabasco
- 12 oz. shredded cheese

SUPPLIES

Casserole dish

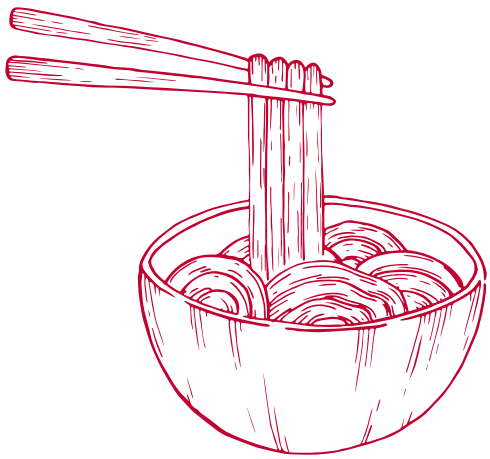
Black Pepper Udon Noodles

Allison, Children's Librarian

Allison says: It's the only recipe I have memorized and also I love to eat it!

DIRECTIONS

1. Cube one block of tofu and heat in sesame oil over medium/low heat (low and slow).
2. Clean and cut your choice of vegetable and mix in with the tofu.
3. In a separate pot, boil and drain udon noodles; set aside.
4. For the sauce (prepare while noodles and veggies cook): Dissolve corn starch in room temperature water. Chop the garlic and ginger into small pieces and add to the corn starch/water mix. Add soy sauce, mirin, and pepper to taste and stir to combine.
5. Once the tofu is golden brown, combine sauce with tofu/veggies and stir until thickened.
6. Add noodles to the tofu/veggie mix and toss to combine.
7. Serve and enjoy! Top with scallions and/or sesame oil.



INGREDIENTS

- 26 oz. udon noodles
- 3 heads of broccoli OR four heads bok choy
- 2 Tbsp corn starch
- 6 Tbsp warm/room temperature water
- 5-6 Tbsp soy sauce
- Black (or white) pepper
- Fresh garlic (to taste)
- Fresh ginger (to taste)
- 1 block extra firm tofu (firm tofu may be used in a pinch)
- 2 Tbsp aji mirin
- Sesame oil and chopped scallions (optional)

Spanikopita a la Moosewood*

Guy, Former Branch Librarian

Guy says: This is probably the dish I have made the most in my life - well over 100 times - and it's a lot of fun to assemble and eat, **with lots of different kinds of steps**. But most importantly, it's pretty high in iron, and **for whatever reason**, when co-workers and friends of mine have delivered children, it has become my go-to gift for them, post delivery, for a quick and easily reheated dish that will give them a break and provide vital minerals.

INGREDIENTS

1 lb. phyllo dough sheets, thawed
2+ lb. of fresh spinach
1 lb. feta
1 lb. cottage cheese
5 eggs, beaten
1 medium onion, chopped
1 cup (2 sticks) + 3 Tbsp unsalted butter, divided
1 tsp dried basil
1 tsp dried marjoram or 1 Tbsp dried oregano
Salt and pepper to taste
1 garlic clove, minced

SUPPLIES

9" x 13" baking dish

DIRECTIONS

First, make sure the phyllo dough has been thawed for at least a day in your fridge. Do NOT thaw it last minute at room temperature; it will not peel apart easily.

Filling: (roughly 1 hour)

1. Remove the stems from the spinach, and put in a large stock pot.
2. Steam gently under simmering heat, with the lid on the pot, stirring occasionally to keep the spinach from sticking to the bottom. Steam until the spinach is bright green, and remove from heat.
3. Strain the spinach, pressing to make sure as much liquid as possible is removed from the greens. Chop roughly and put in a medium mixing bowl.
4. Sauté the onions in 3 tablespoons unsalted butter, until onions are translucent. Remove from heat and add to spinach.
5. Crumble the feta finely and add to the bowl of spinach and onion.
6. Add the cottage cheese and beaten eggs to the mixture.
7. Add the herbs. Stir until well mixed.
8. Add salt and pepper to taste.

NOTE: The filling can be made up to 2 days ahead of time and kept in the fridge until ready to assemble.

Spanikopita a la Moosewood*

*Modified slightly from the original Moosewood Cookbook.

DIRECTIONS

Assembly: (roughly 30-45 minutes)

1. In a pan, melt the ½ lb. unsalted butter on low heat. Add the minced garlic and simmer until garlic starts to turn brown. Remove from heat.
2. Preheat the oven to 375°F.
3. Lay out the phyllo dough flat on a surface near the baking dish.
4. Brush the garlic butter onto the baking dish. Layer a sheet of phyllo dough gently on it.
5. Repeat 9 more times, until you have a layer of 10 sheets.
6. Scoop half of the filling onto the first set of sheets. Gently spread it evenly with a rubber spatula and/or a large serving spoon, trying to even it out.
7. Lay down and butter the next 10 sheets of phyllo dough.
8. Spread out the remaining filling.
9. Lay down at least 15 sheets, and up to roughly 30 sheets, until you run out of melted butter. (Remaining phyllo dough can potentially be used for flaky desserts, et al.)

Baking: (roughly 1 hour)

1. Bake the spanikopita for roughly 45 minutes, or slightly less if you are using a metal baking pan.
2. Remove from oven and let sit for about 10 minutes before serving. Cut into squares of desired size - it makes about 15 2½" squares and serves 4-8 people.

Leftover spanikopita can be left to cool and stored in a freezer. Wrap the spanikopita pieces in wax paper, and seal inside a freezer bag. When ready to eat, you can bake them for about 30 minutes at 325°F, and/or nuke them in the microwave if the internal temperature is not hot enough.

The filling can also be used to make appetizer sized versions of spanikopita. Cut thawed phyllo dough into long roughly 3" strips. Scoop a heaping tablespoon of filling onto the bottom of a strip. "Roll" it up, folding into triangles along the way, brushing each new bit with melted butter. Wrap again with a 2nd strip to make it thicker. Bake on a greased surface at 325°F for 25 minutes.

Ceci and Pasta

Gianna, Chief of Adult Library Services

Gianna says: Family favorite - always a crowd pleaser and only uses 2 pots

DIRECTIONS

1. Use one pot to boil pasta and drain; set aside.
2. In a second pot, sauté chopped onions and fresh garlic in 2 T. olive oil until soft.
3. Add 1 c. olive oil to the pot.
4. Add 2 cans of chickpeas and liquid from 1 can of chickpeas to the pot.
5. Add cracked black pepper, salt, and oregano (to taste) to the pot.
6. Bring the mixture to a boil and then lower heat to cook until chickpeas are done (10-15 minutes).
7. Add fresh minced parsley and some grated cheese.
8. Once the chickpea "sauce" is heated through, add the whole pot to the ditalini pasta pot (or add the pasta to the sauce pot, whichever is easier for you!).
9. Mix to coat the pasta with the sauce and add additional cheese, cracked pepper, and fresh parsley - more, more, more!
10. Mangia!

Gianna says: You can serve this hot or cold, as an entrée or as a side dish...it's always better on the second day after the ingredients meld together.

INGREDIENTS

- 1 box ditalini pasta (16 oz.)
- 2 large onions, chopped
- 1 cup + 2 Tbsp extra virgin olive oil, divided
- Lots and lots of Pecorino Romano cheese, grated (Locatelli brand recommended)
- Chopped fresh parsley, to taste
- 2 (15 oz.) cans chickpeas; save the liquid from one can and drain the other can
- Black pepper and salt, to taste
- Dried oregano, to taste
- Fresh minced garlic, to taste

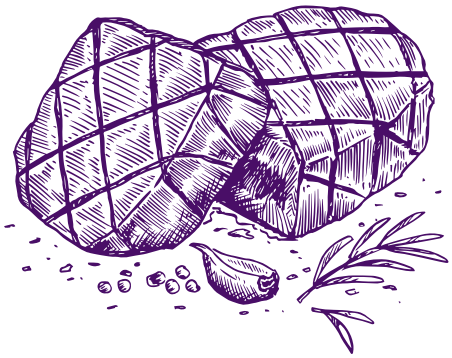
Roast Pork (Pernil)

Evelyn, Boston Public Library Trustee

Evelyn says: I wanted to share a Puerto Rican Christmas tradition where we always celebrate with Arroz con Gandules y Pernil among many other dishes. You will find this food everywhere you go during the holidays.

DIRECTIONS

1. Place all ingredients (except for pork) in the blender or food processor to make a paste.
2. With a knife, detach the skin with the least amount of fat from the roast.
3. Pierce the meat with the knife multiple times. With spoon insert seasoning in the holes you made with the stabbing. Rub the remaining of the seasoning all over. Cover with Saran Wrap and place in fridge for couple of days.
4. Place pork at 325°F. It will take a few hours about 30 min per pound. Use the thermometer to test the internal temperature; it should be at 185°F. When it reaches this temperature, it's done!



INGREDIENTS

Seasoning for 3- 5 lb. pork shoulder roast:

1 garlic clove per lb. +2 extra cloves

¼ tsp black pepper

½ tsp oregano per lb. of meat

1 ½ Tbsp olive oil per lb. of meat

1 ½ Tbsp vinegar per lb. of meat

¼ cup cilantro

1 tsp per lb. of meat of salt

SUPPLIES

Blender or food processor

Meat thermometer

Note: The measurements in this recipe are designed for a 3-5 lb. pork roast; adjust measurements accordingly for a larger or smaller roast.

Classic Gnocchi

Ayelet, Generalist

Ayelet says: Gnocchi is my favorite "special occasion" food. While not hard to make, it is time intensive, so my mom would really only make it for birthdays or celebrations. My grandmother, who fled Italy as a teenager, would make gnocchi for my mother, who in turn made it for me. I'm always surprised when people describe gnocchi as too gummy since the homemade kind never is. Since each one has to be shaped on its own, this goes much faster when you've got multiple people helping out.

DIRECTIONS

1. Wash potatoes and cook in a large pot, unpeeled, with enough water to cover them for about 30 minutes. The potatoes are ready when a fork can easily pierce the skin, though try not to pierce too many times so the potatoes don't absorb too much water.
2. Let cool a little, and peel the potatoes. Mash the potatoes and try to get rid of all lumps. Add half cup flour, 1 tsp salt and egg and mix it all up - preferably by hand. If it's very sticky add flour a tablespoon or two at a time, until you get a soft but not extremely sticky dough.
3. Flour the working space generously. Measure about a quarter of the dough and place it on the floured space. Make a long "snake" shape, about one half-inch thick. Cut the snake into half-inch pieces, and shape them by rolling on a fork. From time to time you might need to flour the space, the fork, knife, etc. Place the pre-cooked gnocchi on a well-buttered baking dish, or a large plate.
4. When you're about halfway through rolling and shaping, add water to a large pot and salt well.
5. Bring the water in the pot to a boil and add about 20 - 25 gnocchi to the water. Wait until they float and scoop with a sieve - it should happen very quickly. Make sure not to overcook. Keep going with more batches until they're all cooked. When the baking dish is all full, spread some butter over the gnocchi in the dish before adding a second layer.
6. Serve with grated Parmigiano Reggiano. Also goes great with a gorgonzola cream sauce or fresh basil pesto (p.78).

INGREDIENTS

1 ½ lb. potatoes or about 4 medium (any type you have on hand)

1 cup all-purpose flour, plus more if needed

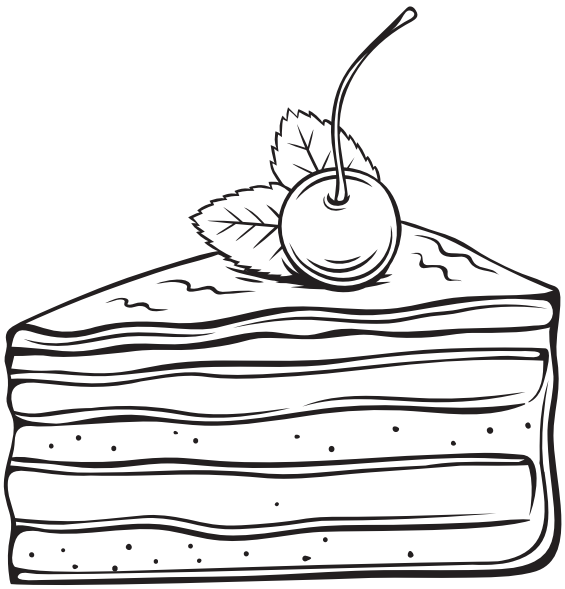
1 egg

Salt

Butter cut into small pieces - about half a stick

Parmigiano Reggiano, freshly grated

Desserts



Auntie Gia's Candy

Cheryl, Special Library Assistant

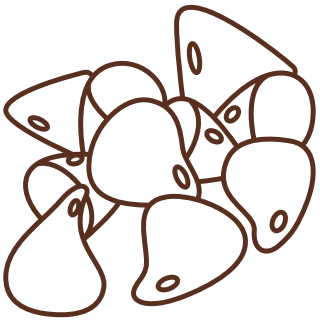
Cheryl says: My aunt Gia made this all the time. Very simple and delicious.

DIRECTIONS

1. Line a baking sheet with wax paper or parchment paper.
2. Place both the butterscotch chips and the chocolate chips in a large microwave-safe bowl. Melt the chips together in the microwave, stirring chips every 30–45 seconds, until smooth.
3. Remove from microwave and begin folding in the chow mein/lo mein noodles a little at a time until they are completely coated with the melted chip mixture.
4. Drop chow/lo mein mixture by the spoonful onto prepared baking sheet. Place baking sheet in the refrigerator until cookies have completely set.
5. Once cookies have set, store covered at room temperature.

INGREDIENTS

- 11–12 oz. butterscotch chips (whole package/about 2 cups)
- 11–12 oz. chocolate chips (whole package/about 2 cups)
- 12 oz. chow/lo mein noodles (about 3 cups)



Cheryl says: the recipe can be halved, meaning 1 cup each of chips and 6 ounces of noodles.

Cracker Candy

Cheryl, Special Library Assistant

Cheryl says: This is one of my most requested recipes!

DIRECTIONS

1. Preheat oven to 400˚F.
2. Line a cookie sheet with either parchment paper or a silicon mat.
3. Line the cookie sheet with the saltine crackers in a single layer, covering as much of the cookie sheet as possible.
4. In a saucepan, combine the sugar and butter. Bring to a boil for 3 minutes. Stir occasionally to prevent the bottom from scorching.
5. When the 3 minutes are up, immediately pour the mixture over the saltines and spread to cover the crackers completely.
6. Put the pan in the oven and bake at 400˚F for 5-6 minutes.
7. Remove the pan from the oven and sprinkle the chocolate chips over the top.
8. Let sit for about 5 minutes or at least long enough so that they are spreadable.
9. Spread the melted chocolate all over the crackers and top off with the nuts.
10. Cool completely in the refrigerator.
11. Once hardened, break the candy into pieces.

Cheryl says: You can put these in snack bags with ribbon or small tins for presents! There are usually crumbs left over, so you can save them and add them to your ice cream, next batch of brownies, or cookies!

INGREDIENTS

4 oz. (1 sleeve) saltine crackers
1 cup butter (2 sticks)
1 cup brown sugar (light or dark)
2 cups semisweet chocolate chips
½ cup dark chocolate
¾ cups pecans or walnuts

SUPPLIES

Cookie sheet

Turkish Candied Pumpkin

Rebecca, Performing Arts Specialist

Rebecca says: It reminds me of **my time** in library school because my roommate **at the time** was from Turkey, and she taught me this recipe.

INGREDIENTS

1 small pumpkin or a squash Kabocha (about 2½ lb.)

2+ cups of sugar

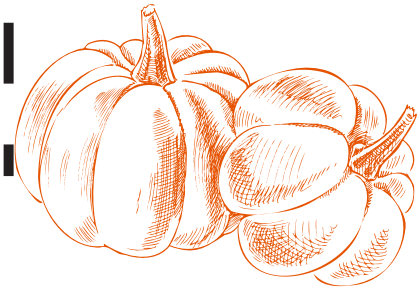
Pinch of salt

1 stick of cinnamon

¼ - ½ cup chopped walnuts, toasted

DIRECTIONS

1. The hardest part about this recipe is cutting up the pumpkin. You'll need a sturdy, *sharp* knife for this. I start by cutting off one of the ends, then putting it cut side down and cutting it in wedges that are about 2" wide at the thickest part from there. Then, take out the seeds and peel it, getting every speck of the skin. Cut the wedges into 2-3 pieces each.
2. Take a large, heavy pot and line the bottom with the pieces of pumpkin. Pour the sugar over the pumpkin pieces so that they are entirely covered. If there are some uncovered spots, add some more sugar. Add the cinnamon stick and sprinkle the pinch of salt over everything. Put a lid on the pot, and leave it out on the counter overnight.
3. The next day, you'll see that the pumpkin has dissolved all the sugar and released a fair amount of water. This is what is supposed to happen! Put the pot on the stove and bring to a boil, then reduce the heat to a simmer. Let the pumpkin simmer for about 1½ - 2 hours or until the pieces become translucent and the syrup becomes, well, syrupy. Check the pot frequently to make sure the sugar syrup isn't burning.
4. Once done, let cool in the pan for a bit. Put the pieces of pumpkin on a serving platter and drizzle with the syrup from the pan. Cover with plastic wrap and stick in the fridge to chill. When ready to serve, sprinkle the toasted walnut pieces over the squash. One piece may suffice per person - this stuff is intensely sweet! Goes great with coffee. This is a great dessert for your vegan and gluten free friends and loved ones!



Pumpkin Rye Chocolate Chip Cookies

Kathleen, Generalist

Kathleen says: This is the baked good that is most requested by my friends and family! I've made some version of these cookies at least once a year for almost 20 years. It just isn't fall without them!

DIRECTIONS

1. In a medium mixing bowl whisk together 3 ½ cups all purpose flour, ½ cup rye flour, 2 tsp baking powder, 1 tsp baking soda, 2 tsp ground cinnamon, ½ tsp ground nutmeg and 1 tsp salt. Set aside.
2. Using a stand or handheld electric mixer, cream together the butter and the sugar until light and fluffy, roughly 3-5 minutes on medium speed. Add the can of pumpkin puree, 2 eggs and 2 tsp Vanilla. Mix on low speed until well blended. The mixture will look like a curdled mess at this point. Don't worry, this is normal.
3. With your mixer on low speed add the flour mixture slowly to the pumpkin mixture. When the flour mixture is incorporated a smooth, soft batter will form. At this point you can fold in your chips by hand or throw caution to the wind and just chuck them into the batter with the mixer running on low.
4. Remove dough from the mixer and place in the refrigerator to chill for a few hours or overnight. After chilling, preheat oven to 375°F. Line a baking sheet with parchment paper. Using a cookie scoop or tablespoon, drop rounded dollops (roughly 2 Tbsp) onto the baking sheet about an inch apart. Cook until the cookies have lightly browned on the bottom edge, 12-14 minutes depending on the size of your cookies. Let cookies cool on pan for 5 minutes before removing to a wire rack to cool completely.

NOTE: This recipe makes a double batch because I hate being stuck with ½ can of leftover pumpkin. You can halve this recipe to make fewer cookies, if desired.

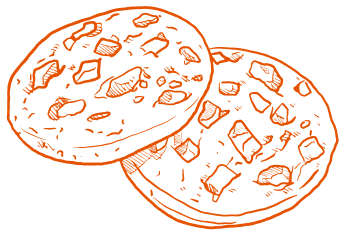
INGREDIENTS

- 3 ½ cups all purpose flour
- ½ cup rye flour (or other whole grain flour)
- 2 tsp baking powder
- 1 tsp baking soda
- 2 tsp ground cinnamon
- ½ tsp ground nutmeg
- 1 tsp salt
- 2 cups unsalted butter, at room temperature (4 sticks)
- 2 cups sugar
- 1 (15 oz.) can pumpkin puree
- 2 eggs
- 2 tsp vanilla extract
- 1 (12 oz.) bag chocolate chips or chunks

SUPPLIES

Mixer

Wire rack



Freight and Salvage Shortbread

Georgia, Branch Librarian

Georgia says: This is easy and delicious. It's a great recipe for bake sales!

DIRECTIONS

1. Preheat oven to 350°F.
2. Blend all ingredients together until all one consistency.
3. Spread evenly onto an ungreased half-sheet pan and tamp down hard.
4. Cook for 35 minutes, until just barely golden colored.
5. Remove from oven and cut immediately into 32 pieces.

INGREDIENTS

1 cup (4 sticks) softened butter

4 cups flour

2 cups cornstarch

2 cups sugar

SUPPLIES

Half-sheet pan

Did you know you can make this gluten free? Use almond flour and cook for less time!

Lemon and Orange Infused Watermelon Bits

Meia, Web Services Librarian

Meia says: I love eating frozen watermelon! It makes for a tasty, healthy treat. You can experiment with different amounts of lemon and orange.

DIRECTIONS

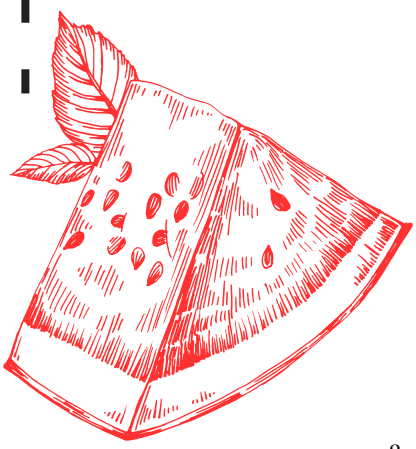
1. Cut the watermelon into small, bite-size bits.
2. Spread the pieces on baking sheets. The pieces can touch a tad. Use as much watermelon as you would like to freeze and will fit in the freezer.
3. Squeeze lemon and orange on the watermelon bits separately or altogether depending on your preference. Don't forget to separate the leftover pulp from the orange and lemon rinds and freeze it as well.
4. Place the baking sheets of watermelon bits in the freezer and freeze for at least one hour.
5. After the watermelon is frozen, use a fork to pry the pieces up. Place them in a bowl to eat immediately or in a container to store in the freezer to eat later. If there was extra liquid in the baking sheet, the pieces may come up altogether; in this case, separate gently with your fingers or a fork.
6. Eat the watermelon holding the bits with your fingers to nibble away.

INGREDIENTS

1 Watermelon

1 Orange

1 Lemon



Brown Butter Hazelnut Chocolate Chip Cookies

Mary, Conservation Officer

Mary says: I grew up making chocolate chip cookies with my grandmother and have so many happy memories of the tea parties we used to throw afterwards. This recipe is a twist on the classic, adding hazelnuts and brown butter for a deliciously nutty flavor.

DIRECTIONS

1. Preheat oven to 375°F. Prepare two baking sheets with parchment paper.
2. In a high-sided saucepan, melt one cup of butter over medium heat. When the butter is melted, increase the heat to medium-high and cook, stirring frequently, until the butter is browned. Immediately remove the saucepan from the heat and stir the remaining two tablespoons of butter in. Pour the butter into a heatproof bowl and let chill in the refrigerator until cool and somewhat solidified, approximately 30-60 minutes.
3. With a mixer, beat the cooled butter with both sugars until light and fluffy. Meanwhile, sift together the salt, flour, and baking soda. Beat the vanilla extract and eggs into the butter and sugar until well mixed. Add the flour mixture and stir together, stopping as soon as it is fully incorporated. With a wooden spoon, stir in the hazelnuts and chocolate until they are evenly distributed throughout the batter.
4. Drop rounded spoonfuls of dough onto the cookie sheet spacing them roughly 3" apart. Bake for 7-10 minutes, rotating the pans halfway through the baking time, until the cookies are golden brown. Remove from the oven and cool on wire racks.

Did you know?

The extra butter (added after browning) is necessary for the consistency of the cookies - some liquid evaporates during the browning process.

INGREDIENTS

1 cup plus 2 Tbsp unsalted butter, divided
¾ cup granulated sugar
¾ cup light brown sugar
1 tsp salt
2 cups plus 2 Tbsp all-purpose flour
1 tsp baking soda
2 large eggs
¾ tsp vanilla extract
1 cup toasted hazelnuts, coarsely chopped
1 ½ cups bittersweet chocolate chips

SUPPLIES

Baking sheets
Wire rack
Mixer

No-Bake Cookies

Diane, Reference Librarian, Local History and Microfiche Specialist

Diane says: This recipe comes from the American Vegan magazine (spring 2001) which I discovered when I was exploring a vegan diet, even though I am not 100% vegan. It became one of my favorite recipes due to the fact that it was relatively simple, better than eating chocolate candy and didn't require baking. I ended up buying a special pan to use for a double boiler, but if you have 2 pots that sort of fit together you may not need to do that. It is fairly easy except making the little mounds can be somewhat messy. I have played around with the recipe and tried adding additional things, and make it with unsweetened chocolate and stevia instead of sugar so that it works as a quick meal or protein snack as well as a dessert, without the sugar.

DIRECTIONS

1. Melt the chocolate chips in a double boiler.
2. Stir in the other ingredients in order given.
3. Taking small spoonfuls, roll into rounds and let them cool and set.
4. Once the cookies have cooled, they are ready to serve.
5. The cookies can be kept on the counter for 1 week in a sealed container or in the fridge for up to 2 weeks.

INGREDIENTS

2 cups semi-sweet chocolate or carob chips

½ cup water or milk (dairy or plant-based - add more if needed)

1 cup nut butter (almond is recommended)

1 tsp vanilla or other spice

2 ⅔ cups quick oats

SUPPLIES

Double boiler (or a heat-proof bowl that fits on top of a pan)

Rum Balls

Alea, Adult Services Librarian

Alea says: My family celebrates Christmas, and every December my mom asks us what cookies she should make. Each of my siblings have a favorite recipe, and mine is rum balls. They are rich and chocolatey, with a bite of rum that cuts through the sweetness. A perfect bite to enjoy on cold New England winter nights.

DIRECTIONS

1. If you have a food processor, use it to finely chop the walnuts and chocolate cream wafer separately. If you do not have a food processor, you can chop the walnuts finely with a kitchen knife and crush the wafers inside a plastic bag with a rolling pin. Set aside.
2. Mix the melted chocolate, powdered sugar, corn syrup, and rum.
3. Add the finely chopped walnuts and chocolate cream wafers and mix until evenly distributed.
4. On a separate plate, combine the cocoa powder and granulated sugar.
5. Shape the dough into 1-inch round balls and then roll them in the cocoa powder and sugar.
6. Put the rum balls in an air-tight container for 24 hours before serving.

Did you know?

You can dust your hands lightly with cocoa powder to help with sticking when rolling the balls!

INGREDIENTS

1 cup semisweet chocolate, melted
⅓ cup powdered sugar
1 Tbsp corn syrup
⅓ cup of rum
2 ½ gluten-free chocolate cream wafers
1 cup finely chopped walnuts
2 Tbsp unsweetened cocoa
2 Tbsp granulated sugar

SUPPLIES

Food processor (optional)

Sharon Letizia's Raisin Tarts

Chris, Chief Book Conservator

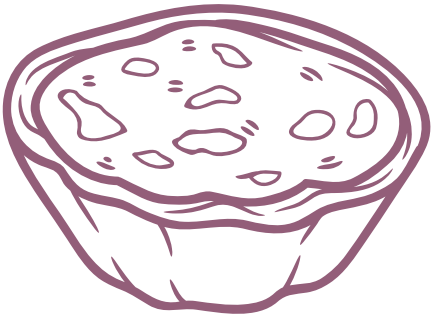
Chris says: This tart recipe is from Sharon Letizia, Chris' mom. She makes them for holidays and special occasions, and they're one of Chris' favorites!

DIRECTIONS

1. Cut rounds from the pie dough using top of peanut butter jar (approximately 70 to 75mm or 2 ¾ to 3 inches).
2. If the muffin pan is not non-stick, lightly grease the pan.
3. Fit rounds into muffin pan, being sure bottoms touch.
4. Beat eggs, add sugar and butter. Beat well (hint - use electric mixer).
5. Add rest of ingredients and spoon into unbaked tart shells.
6. Bake for 15 minutes at 350°F.

INGREDIENTS

1 package Pillsbury pie crust, thawed
2 eggs
1 cup raisins
1 cup sugar
2 Tbsp butter
1 cup nuts
1 tsp vanilla



Tahini Blondies

Dory, Community History & Digitization Specialist

Dory says: Here's a recipe that I developed a few years ago and it's one of my go-to desserts.

DIRECTIONS

1. Butter an 8" x 8" pan and line with parchment paper (the butter helps the paper stick to the pan; you can also use a cooking spray oil of your choice).
2. Preheat oven to 350°F.
3. Mix butter, sugar, and tahini until well incorporated; it should look like a light, grainy caramel (about 3 minutes with an electrical mixer).
4. Beat in eggs, vanilla, and a pinch of salt.
5. Mix in flour until just incorporated (that is, stop mixing as soon as you no longer see bits of flour floating in your dough).
6. Pour dough into prepared pan; it will be stiff, so gently poke it into the corners and smooth with your spatula.
7. Sprinkle black and white sesame seeds onto batter until it looks cute.
8. Bake at 350°F for 20-25 minutes until just set in the middle and tester comes out clean but with glossy sheen.
9. Sprinkle with sea salt and cool on rack for at least 10 minutes before cutting.

INGREDIENTS

1 stick butter, browned
1 cup brown sugar
⅓ cup tahini
1 egg + 1 yolk (save the leftover white for a meringue!)
1 generous tsp vanilla
1 pinch salt
1 cup all-purpose flour
Flaky sea salt
Black sesame seeds
White sesame seeds

SUPPLIES

8" x 8" pan
Wire rack

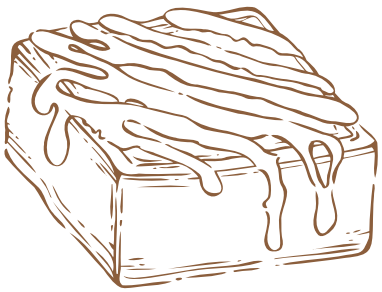
Cocoa Brownies

Veronica, Reader Services Supervisor

Veronica says: This is my fall-back "bring a dessert" recipe, and it's pretty foolproof! It's based on Deb Perelman's recipe for "Best Cocoa Brownies", which is in turn based on a recipe from Alice Medrich. My only innovation is replacing a few tablespoons of cocoa powder with instant coffee, which really brings out the chocolate flavor. Be careful eating these after mid-afternoon: you're effectively drinking a cup of coffee, and it WILL keep you up at night.

DIRECTIONS

1. Preheat oven to 325°F.
2. Melt the butter in the microwave (carefully! Butter may explode if you microwave it in more than 30-second intervals!).
3. Into the melted butter, mix the sugar, cocoa powder, instant coffee, and salt together. When it is well-mixed, add the vanilla, flour, and eggs and continue to stir.
4. Once you can no longer see lumps of flour, stir at least 40 more times. It will look gritty and it will be hard to stir, but don't worry! It will all smooth out in the oven.
5. Scrape the brownie batter into a baking dish and bake until there's no liquid-y jiggling at the center when you shake it, probably 30-40 minutes.
6. Remove from oven and let cool before slicing.



INGREDIENTS

10 Tbsp unsalted butter
1 ¼ cups granulated sugar
¾ cup unsweetened cocoa powder
2 Tbsp instant coffee
¼ tsp salt
½ tsp vanilla extract
2 eggs
½ cup all-purpose flour

SUPPLIES

8" x 8" pan, but you can use a smaller or larger pan and adjust the baking time

Chocolate Chip Blondies for Two

Claire, Rare Books and Manuscripts Librarian

Claire says: This is one of my favorite quick and easy desserts for when I'm craving a little chocolate but don't want to make a whole pan of brownies. Add the leftover egg white to some scrambled eggs the next morning or make meringues (p.78)!

DIRECTIONS

1. Preheat the oven to 350°F.
2. Grease the loaf pan (with butter, spray, etc.).
3. In a medium bowl, stir together butter and brown sugar until well-blended.
4. Add the egg and vanilla; stir to combine.
5. Sprinkle flour and baking powder (and optional salt) into the same bowl and stir to combine. Make sure there are no big lumps of flour or baking powder!
6. Add chocolate chips to the bowl and stir to combine.
7. Pour mixture into greased loaf pan and bake for approximately 18-20 minutes.

Note: The top of the blondies should be lightly browned and the middle should still be a little gooey, so feel free to take the blondies out of the oven a little early if your oven runs hot.

INGREDIENTS

3 Tbsp butter, melted
⅓ cup brown sugar
1 large egg yolk
½ tsp vanilla extract
(⅛ tsp salt - optional)
½ cup flour
¼ tsp baking powder
¼ cup chocolate chips

SUPPLIES

Loaf pan

Grandma Putnam's Brownies

Alea, Adult Services Librarian

Alea says: This recipe has come down from my great-great-grandmother, Sarah Brown Putnam, and is a Putnam favorite. The brownies are rich, chocolatey, and moist. Delicious!

DIRECTIONS

1. Preheat oven to 360°F.
2. Melt butter and chocolate in a saucepan until smooth. When smooth, remove from heat.
3. Mix eggs, sugar, and vanilla in a small bowl while cooling the butter and chocolate mixture.
4. Add chocolate and butter mixture slowly while mixing, making sure it is not hot enough to cook the eggs.
5. Slowly add in the flour and whisk just until smooth.
6. Pour into an 8" x 8" baking dish and bake for 15-20 minutes until set in the middle when you poke it with a toothpick.

INGREDIENTS

½ cup butter
2 squares (4 oz.) chocolate
2 eggs
1 cup sugar
½ cup flour
½ tsp vanilla

SUPPLIES

8" x 8" baking dish

Pistachio Salad

Amy, Generalist

Amy says: This is a Layton family classic! My mother is frequently requested to bring this dish to family potlucks. Despite its sugary sweetness and origins from the mid-century, it's always a hit.

DIRECTIONS

1. Combine and mix all ingredients in a large bowl. Fold in Cool Whip and make sure the Pistachio Pudding Jell-O Mix is incorporated.
2. Refrigerate until chilled.
3. Serve!

INGREDIENTS

- 20 oz. can crushed pineapple, drained
- 1 package Pistachio Pudding Jell-O Mix
- 12 oz. Cool Whip
- Marshmallows, as needed

Might as Well Blackberry Crisp

Katie, Interlibrary Loan Librarian

Katie says: If you live in western Washington State, chances are that your yard, your shed, the neighbor's yard, the side of the road, etc. have been completely taken over by blackberry bushes. You have TONS of sweet and tasty blackberries; you might as well do something with them.

DIRECTIONS

1. Preheat the oven to 350°F.
2. In a medium bowl, whisk together the oats, flour, brown sugar, and salt.
3. Add the butter and cut it into the dry ingredients with a pastry blender or a couple forks until the mixture is crumbly and the butter is evenly cut in. Set aside.
4. In another bowl, add the blackberries, sugar, flour and lemon juice. Stir until combined.
5. Lightly grease a 9" x 13" pan and spread the fruit mixture on the bottom.
6. Sprinkle the crisp topping evenly over the top.
7. Bake for 45 minutes until the fruit is bubbly and the crisp topping is golden.
8. Remove from the oven and let the fruit crisp rest for 10-15 minutes before serving (the fruit layer will thicken as it cools).
9. Serve warm or at room temperature with ice cream or whipped cream. For a nice Pacific Northwest flavor, use Oregon's Tillamook Marionberry Pie ice cream.

INGREDIENTS

1 ½ cups (150g) old-fashioned or quick oats

1 cup (142g) all-purpose flour

1 cup (212g) packed light brown sugar

¼ tsp salt

1 cup (227g) butter, cut into Tbsp-size pieces

Fruit:

8-10 cups (680-1020g) fresh blackberries (or other berry/fruit), washed and dried

⅓ cup (71g) granulated sugar

⅓ cup (47g) all-purpose flour

1 Tbsp fresh lemon juice

SUPPLIES

9" x 13" pan

Lemon Twang Cake

Guy, Former Branch Librarian

Guy says: I used to regularly make baked goods/treats for staff meetings with whatever was available in my kitchen at the time. This recipe became an Egleston Square Branch favorite, as it is not only GF-V, but most everyone enjoyed the sweet & tart lemon combo, too. All the measurements are approximate, based on past experiences. Feel free to adjust as needed, or to match the ingredients in your kitchen.

DIRECTIONS (CAKE)

1. Spray a 9" round cake pan with coconut oil or another vegan spray. Rubbing it down with Crisco works, too.
2. Preheat oven to 325°F.
3. In a medium mixing bowl, whisk together the corn and almond flours, salt, baking powder, sugar and lemon zest (dry ingredients).
4. In a glass 2-cup Pyrex jar, mix together the coconut oil, lemon juice, and honey. Add water to get to 1 ½ cups, roughly. Mix into the dry ingredient bowl.
5. Stir in additional water until the batter drips loosely off of the whisk. If using blueberries, fold them in gently to not break them.
6. Pour batter into the prepared cake pan. Put in the center of the oven and bake for 45 - 55 minutes, and/or until a toothpick inserted into the middle comes out clean.
7. Let the cake cool for at least 15 minutes before glazing.

Did you know?
You can grind your flours in a food processor or clean coffee grinder to get an even finer flour for your cake.

INGREDIENTS (CAKE)

- 2 cups corn flour (fine)*
- 2 cups almond meal, finely ground* or almond flour
- ½ cup sugar
- 2 Tbsp baking powder
- 1 tsp salt
- 1 Tbsp lemon zest
- 4 Tbsp coconut oil, melted
- 3 Tbsp honey (tip: melt the honey with the coconut oil to make it easier to mix)
- 3 large lemons worth of lemon juice (~ 6 oz. liquid)
- water
- 1 cup fresh blueberries, rinsed and de-stemmed (optional)

Lemon Twang Cake

DIRECTIONS (GLAZE)

8. Meanwhile, in a small mixing bowl, whisk together the juice and zest for the glaze. Slowly add confectioners sugar, whisking all the while, until you get a stiff but liquidy goo. The glaze should drip very slowly from a spoon. If it gets too stiff, thin it with droplets of water until you get the right thickness. If it isn't stiff enough, add more confectioners sugar. Set aside.
9. Score cake out of cake pan and plate onto your serving plate/tray (however you plan on serving it.) Drizzle on plenty of glaze, in whatever fashion you like, until the cake is nicely covered (zigzag pattern; splatter; even coating; etc.). Make sure that some drips down the sides of the cake, too. You may have extra glaze -- use as much as you like. Set the glazed cake in a fridge to chill for about 30 minutes to let the glaze harden a little. Cut into slices and enjoy.

NOTE: You can make the cake up to 2 days ahead of time. Refrigerate it and add the glaze when ready to serve.

Zum wohl!

INGREDIENTS (GLAZE)

1 Tbsp lemon zest (from one large lemon, on average)

1-2 cups confectioners sugar

Juice of 1 large lemon

SUPPLIES

9" round cake pan

Drinks

Brookline Wedding

Guy, Former Branch Librarian

Guy says: One of the few "signature drinks" I've had at a wedding (in Brookline) that I really enjoyed and also was able to reverse engineer. Tastes like an adult lemon/citrus-ade.

DIRECTIONS

1. Fill a highball glass with ice.
2. Add all of the ingredients to the glass and stir.
3. Garnish with a wheel of lemon.

INGREDIENTS

1 ½ oz. rye whisky
½ oz. Aperol
½ oz. dry vermouth
½ oz. lemon juice
1 Tbsp simple syrup (p.78)
1 dash bitters
---
1 lemon wheel (optional)

Paloma

Claire, Rare Books and Manuscripts Librarian

Claire says: Palomas are one of my favorite summer drinks to sip while reading a book outside. The addition of the flavored sparkling water or beer really adds some extra oomph, flavor-wise!

DIRECTIONS

1. Add a few cubes of ice into a glass. Add in the rest of the ingredients and stir to combine.
2. Feel free to add more lime juice or syrup/agave to taste.
3. Garnish with a lime or grapefruit wheel and a salted rim if desired.

Did you know?

You can also infuse your tequila/mezcal with jalapeños ahead of time to make a spicy version of this drink! See page 78.

INGREDIENTS

For one cocktail:

2 oz. tequila or mezcal

2 oz. grapefruit juice, freshly squeezed

2 oz. sparkling water (grapefruit or lime flavor recommended) or grapefruit beer (such as Schofferhofer's Hefeweizen)

½ oz. lime juice, freshly squeezed

¼ oz. agave or simple syrup (p.78)

Salt and 1 lime or grapefruit wheel (optional)

Kremas (Haitian Coconut Liquor)

Roudnie , Equity Program Officer

Roudnie says: Kremas is served most often around the holiday or to casually enjoy after dinner or among family and friends.

DIRECTIONS

1. Combine all ingredients, grate in lime zest last.
2. Seal tightly and store at room temperature for a week.
3. After a week, store in the fridge - the mixture should have thickened.
4. Serve over ice or enjoy on cake or with fresh fruit.

NOTE: Alcohol is added to most Haitian 'Kremas', a traditional holiday drink. It is optional so children can enjoy it too.

INGREDIENTS

- 2 cups coconut milk (or equiv. to one can)
- 1 cup milk of choice
- 3 Tbsp of sugar
- 1 pinch of salt
- ½ tsp nutmeg
- ½ tsp cinnamon
- ½ tsp finely grated lime zest
- 1 cup distilled clear alcohol (ex: vodka) or liquor of choice (optional)

BPL Punch

Jane, Budget & Procurement Manager

Jane says: I got this recipe from the West End Branch! They served it at their programs, and I now serve it all the time to my family, and everyone knows it at BPL Punch! It is delicious! You can use pink or yellow lemonade, and any one of the many flavors of seltzer waters - so mix it up! I prefer the pink lemonade for the color and make mine in a glass pitcher - but West End always served in in a punch bowl, so that works too!

DIRECTIONS

1. In a pitcher, spoon or pour in the lemonade concentrate.
2. Gently pour in a bottle of cider and stir together.
3. Add liter of sparkling water and stir again.
4. Put pitcher in fridge to cool a few hours before serving.

NOTE: Can be made directly in a punch bowl, add a block of ice to keep cool.

INGREDIENTS

6 oz. (½ can) frozen pink lemonade concentrate, thawed

one 750ml bottle sparkling cider (non-alcoholic)

one 1-liter bottle club soda or sparkling water (any flavor)

mint leaves, sliced fruits, or other garnishes (optional)

SUPPLIES

Pitcher

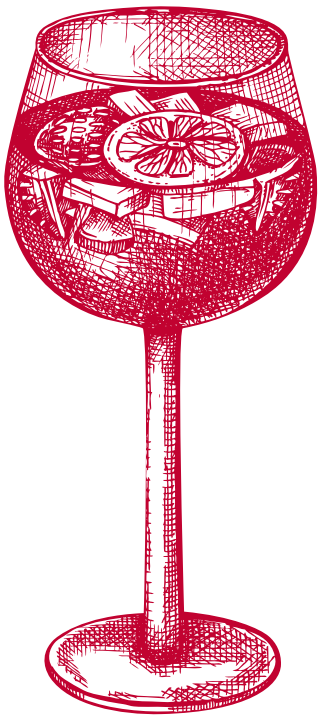
Tinto de Verano

Alea, Adult Services Librarian

Alea says: A wonderful drink that is perfect for sipping on the porch on a hot and humid Boston afternoon.

DIRECTIONS

1. Add ice to a glass or pitcher. If you are making a large batch of this drink, I recommend freezing a large ice cube with lemon slices inside to place in the pitcher or punch bowl.
2. Mix equal parts red wine and lemon-lime soda into your glass or pitcher.
3. Slice your fruits and add to the drink.
4. Mix and serve immediately.



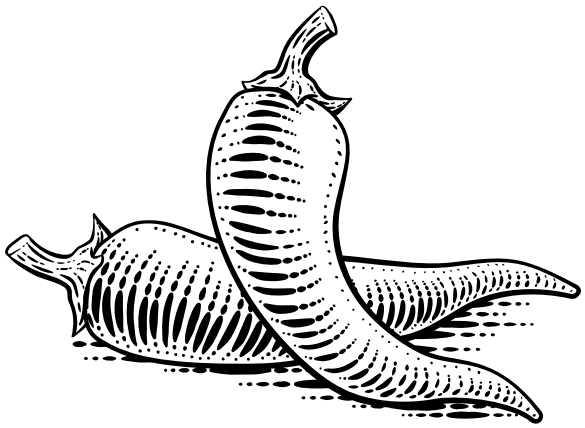
INGREDIENTS

Equal parts red wine
Equal parts lemon-lime soda, such as Sprite or 7-Up
Ice cubes
Your favorite fruits - sliced strawberries, lemons, peaches, blueberries would all be good

SUPPLIES

Pitcher

Syrups, Sauces, and Extras



Simple Syrup

To make one batch of simple syrup, combine water and granulated sugar in a 1:1 ratio in a saucepan over medium heat. Stir until all the sugar is dissolved, then let the syrup cool. Pour into a glass jar and seal. The syrup will keep in the refrigerator for roughly one month.

Jalapeño-Infused Liquor

To create a spicy base for a cocktail, slice up 1 jalapeño pepper - feel free to keep all or some of the seeds. Add the pepper to a glass jar and top with about 2 cups of tequila or mezcal. Let it sit for 1-2 days (or longer, if you want extra-spicy flavor), then strain out the jalapeños and add your infused liquor into a cocktail.

Egg White Meringues

If you have 1 or 2 leftover egg whites, make meringues! To make quick and easy meringues, preheat your oven to 350° F and line a baking sheet with parchment paper. Beat 1 room-temperature egg white and ¼ tsp cream of tartar in a bowl (by hand or with a mixer) until frothy. If you don't have cream of tartar, use ¼ tsp white vinegar instead. Add up to ⅓ cup sugar, 1 spoonful at a time, white beating the meringue until the sugar is incorporated, then add ½ tsp vanilla and beat until stiff peaks form. Place spoonfuls of the mixture onto the baking sheet, then turn off the oven and place the baking sheet inside. Let the cookies sit in the oven for 2 hours, then remove to cool.

Browned Butter

To brown butter for a recipe, heat the butter over medium heat in a medium pan and stir butter constantly. Stir for about 5-8 minutes until the butter has melted and is golden brown; it should smell toasty and nutty. Remove from heat and pour butter into a heatproof bowl to stop the butter from cooking more and burning. Let the butter cool and solidify before using.

Quick Basil Pesto

To make a quick basil pesto, combine 2 cups fresh basil leaves, ⅓-½ cup pine nuts (or walnuts), ⅓ cup grated parmesan cheese, and 3 cloves garlic in a food processor/blender. Pulse. Scrape down the sides and add ⅓-½ cup olive oil, 1 tsp lemon juice, and a pinch of salt and pepper. Pulse again until the mixture is smooth. Keep in the fridge for up to one week.

Acknowledgements

The creation of this cookbook was a labor of love. It has been more than two years in the making and there are many people who contributed to the finished product.

First and foremost, a huge thank you to all the staff who shared their favorite recipes with us. This cookbook would not exist without your generosity!

Thank you to the cookbook committee members:

Roudnie brought big ideas to our meetings and pushed us to look at the possibilities. She also coined the cookbook's title and designed the cover.

Stephanie, as the Nutritional Literacy Coordinator, was an important sounding board for our ideas. She brought a contagious enthusiasm that carried the committee through the years.

Claire's contributions to the cookbook can be seen at every stage. From helping Alea put up flyers around Central to making sure the formatting of each page was correct, thank you for your dedication.

Mary's wealth of knowledge and passion for cooking was a huge asset to our committee. Her keen eye for detail helped edit the recipes to perfection.

Guy used his experience as a professional chef to test the recipes at home and provide valuable feedback.

This project would not have been completed so beautifully without Amy's organizational skills and eye for design. She transformed a chaotic Excel sheet full of recipes into this lovely cookbook.

Georgia was incredibly helpful in keeping the group grounded in reality and focused on our outcomes. She also imparted her BPL wisdom in creating the marketing plans to get BPL staff involved.

A very special thank you to Alea for facilitating committee meetings and keeping this cookbook going.

Last, but not least, a heartfelt thank you to Amber for coming up with the idea for the cookbook. You trusted the committee with this project and we are all so happy to be a part of it.